

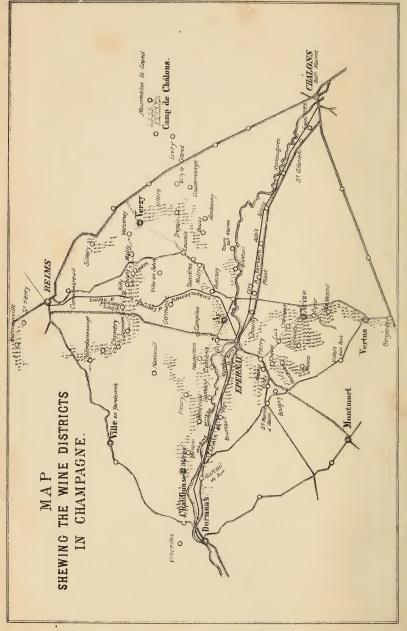


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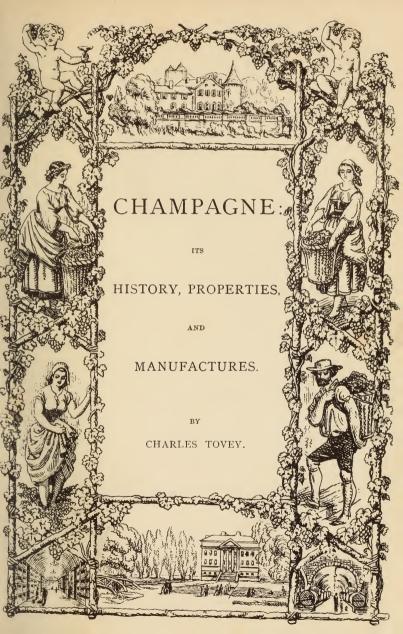
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# CHAMPAGNE:

ITS HISTORY, MANUFACTURE,
PROPERTIES, &c.

WITH

SOME PREFATORY REMARKS UPON WINE AND WINE MERCHANTS.

BY

## CHARLES TOVEY,

AUTHOR OF "WINE AND WINE COUNTRIES," "BRITISH AND FOREIGN SPIRITS,"
"ALCOHOL VERSUS TEETOTALISM."

JOHN CAMDEN HOTTEN, PICCADILLY.
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## PREFACE.

N 1862 I published Wine and Wine Countries; and the encouragement given to this my first essay, led to my writing a companion work, British and Foreign Spirits, which was equally well received. I have to thank for my success many friends, as well as those gentlemen who have done me the honour of reviewing my books in a favourable spirit. It is pleasant to know in one's own case that there is amongst our journalists a disposition to welcome the simple record of the business experience of a lifetime, and to pardon the defects inseparable from an unfamiliar task undertaken in intervals of leisure. and Wine Countries, having been for a considerable time out of print, I am repeatedly solicited to put forth a new edition. But since the issue of that book, seven years ago, I have gained so much additional experience misery, and despair. The sons of whom I spoke have perished in the battle-field. The fruitful vineyards, promising so much good return for their careful prunings and able tillage, lie crushed under the footsteps of invading armies, and the vines are stained with human blood, and murdered corpses occupy the scene of the vintagers' happy labours. At this period of the year I had arranged for my usual tour in Champagne. My disappointment is nothing in comparison with the cause.

Let my friends in Champagne, into whose hands these pages may fall, be assured that amongst the many who know and appreciate them, there is not one who sympathizes with them more sincerely—who feels more deeply and acutely for the sorrowing affliction that surrounds them, than the writer of these lines.

Calvert's Buildings, Southwark Street, September, 1870.

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### CHAMPAGNE.

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## APPENDIX.



# INTRODUCTORY.

MR. CYRUS REDDING, in his "History of Modern Wines," says,—"France is the vineyard of the earth. Her fertile soil, gentle acclivities, clear sunny skies and fine summer temperature, place her, in conjunction with her experience and the advantages of science applied to vinification, the foremost in the art of making the juice which so gladdens the human heart. She is able to manufacture within her own limits every description of wine, from the harsh product of her northern provinces, to the luscious Malmsey of the south. From her delicious Champagne and Burgundy which have no equals, to her rich Lunel and Frontignac, with all the grades of

class and quality besides. . . . . Of the wines of France it may be fairly said:—their effect on the health is grateful and beneficial. They do not, like the wines of Portugal (which, indeed, is not the fault of growths, but of greedy traders), by being too strongly impregnated with brandy, carry disease into the stomach at the moment of social joy. They cheer and exhilarate, while they fascinate all but coarse and vulgar palates with their delicate and delicious flavour. Their variety is great, and they stand upon their own intrinsic merits."

But enthusiastic as Mr. Redding is, in praise of French wines, he is calm and prosaic in contrast to the late Dr. Arnaud, of Bordeaux, the author of an able and learned dissertation on the vine and its products, which he treats under the scientific heads of "Ampelography" and "Enology." The subject is started in the shape of an inquiry as to what has been the real influence of a

moderate use of wine on the physical and moral condition of nations, and whether it be true that wine has always proved one of the most active instruments of civilization. Dr. Arnaud is of opinion that this influence has been highly beneficial, and that civilization would be "nowhere" without the assistance of the juice of the grape. The Doctor's enthusiastic reasoning is alike amusing and instructive: and his work is written in such a vivacious style that I am sure an extract will gratify those who have not met with it. He says-" As long as wine was held in honour by all classes of society, the brilliant qualities of the French people rendered them the first of modern times. A loyal and generous courage, gaiety and vivacity of mind, patriotism, eloquence, the exquisite sentiment of personal dignity allied to an excessive politeness, together with an irresistible tendency towards the charms of social life, were the principal features of the national character.

But when coffee, tea, and tobacco successively occupied a place in their habits, each of these more or less deleterious agents imprinted a sensible alteration on these fine and noble attributes; and notwithstanding the continuous action of wine upon the French people, 'who still possess the best blood in Europe,' the close observer may remark deteriorating modifications in the clearness of their thought, the precision of their speech, and the frank and joyous expression of their aspect. Above all, literature, that sincere and elevated token of the genius of a nation, has received a fatal blow through the introduction of these morbid agents into the usual regimen. The encouragement given by Henry IV., Richelieu, and Louis XIV., to the cultivation of the vine, speedily bore fruit. During those glorious reigns (for the Cardinal was the King of his day) the very best sort of people frequented the taverns; and, under the influence of their association, arose that lumi-

nous literary constellation of which Corneille, Molière, La Fontaine, Pascal, Racine, Bossuet, and Fénélon, were the most brilliant stars. Under Louis XV., the use of coffee having become general, men of letters no longer assembled round the bottle. Instead of meeting at the Croix de Lorraine, where Boileau composed his 'Capitain Décoiffé,' or at the Mouton Blanc, where Racine wrote 'Les Plaideurs,' the wits of the eighteenth century gathered together at the Café Procopé. To a literature full of vigour, warmth, and conviction, succeeded one that was polished, but cold; witty, but without the sign of true genius; philosophical, but without religious vitality; mocking, but uninformed by that spirit of lofty and wise criticism which attacks and overthrows vice. Who does not recog nise the cerebral stimulus produced by coffee in the writings of Voltaire, of Diderot, of D'Alembert, of Grimm, of Beaumarchais, and of Frederick of Prussia? These men comprehended everything, spoke admirably of everything, laughed at almost everything,—but felt nothing.

"The alternative influences of wine and coffee made themselves apparent in nearly equal degrees up to 1815. At this period the littérateurs of France left behind them a taste for tea amongst the higher orders; and, perhaps, an inclination for beer amongst the people. These hypochondriac drinks restricted the use of wine; and from this epoch (observes Dr. Arnaud) dates that pale and melancholy literature in which lakes, fogs, the moon, convents, tombs, cathedrals, and saints of stone, played a principal part in delighting a pensive and ridiculous jeunesse." Dr. Arnaud would hardly be a lover of French wine if he did not denounce beer, and the people who indulge in it. He admits the excellence of Rhenish wines, and ascribes the highest qualities to the people amongst whom they are produced: observing that Prince Metternich, the most

prominent amongst modern German statesmen, owed his superiority to the stimulating qualities of his own Johannesberg: and saying of the German people generally that if they had multiplied their wine stocks, instead of their hops and pipes, they would long since have acquired a more commanding political But the Doctor's study of the position. parallelism between wine and civilization would, he says, be incomplete without casting a glance at the countries that lie beyond the vinous zone:-"I cannot forbear to notice that the tendency of these countries is towards a state of immobility. Incapable of creating or improving anything by their own unassisted efforts, all their institutions have for their object the stability and preservation of the knowledge they have acquired. There are countries naturally deprived of wine that know how to produce it by the means of commerce; there are others favoured by Heaven, who cannot enjoy it by reason of despotism

or ignorance; and others, again, consume wine in variable qualities, according to prevailing economical or medical prejudices. But, however this may be, the social condition of these people confirms everywhere, and without exception, the great law which decrees that the civilization of a nation is always in proportion to the quantity and quality of the wine it drinks." And the converse of this proposition he asserts to be equally true. "Let it never be forgotten that the aristocracy which governs England drinks Claret only; that the middle classes, who are its great support, absorb the generous wines of Portugal and Spain; and that beer and spirits are abandoned to the common people, who, in consequence, cannot possibly take any part in public affairs; for a brain impregnated with porter or gin is utterly incapable of understanding them."

I have endeavoured to amuse my readers, by way of introduction, with the humorous

exaggeration of this long extract, the writer of which, however, labours under the happy disadvantage of knowing no other than pure wine. Nothing is said of the fabricated concoctions which are so injurious to the common weal, and which, at no period of the history of the wine trade, have been so prevalent as at the present time. It is some years since Mr. J. R. Porter, of the Board of Trade, in his evidence before a select committee of the House of Commons, said:—"The wine trade itself is much altered from the respectable character it used to bear: persons of inferior moral temperament have entered into it, and tricks are played which in former times would not have been countenanced. The trade is getting a bad name." Mr. Porter's statements can be corroborated and strengthened by those conversant with the position of the wine trade now. The reduction of duties (which in itself was a very proper concession to the wine-consuming public) has called into

existence a very large addition of those "persons of inferior moral temperament" referred to by Mr. Porter. Wine speculators, and the promoters of so-called wine companies, are generally without any experience of the legitimate trade; their only end and aim being the tangible results which the undertaking may produce. The maintenance of an honourable calling is nothing to them, their only consideration is that of profit.

The frauds upon the public, in the way of adulteration and sophistication, are such as must, at no very distant time, call for the interference of the legislature: the importance of the revenue produced to the Government by the duties upon wine, the benefit to which wine leads in the exchange of commodities with other countries, and in the diffusion of what is not only a luxury, but a necessity of life, render it necessary that, in its distribution, the public should be protected from the dishonest or ignorant adventurer.

An instructive history may be furnished of the rise and progress of certain establishments whose supplies are mostly furnished from Hamburgh, Cette, and other places well known as the manufactories of spurious wines. In "Wine and Wine Countries" I fully exposed the South African imposture, a gross fraud upon the public, out of which one or two enterprising but not very scrupulous traders netted large profits in making out of common red and white Cape, many varieties of South African wines. The 29th of February, 1860, put a stop to this fraud by the equalization of duties; and these delicious wines, which were said to be the future wines for England, and which were patronized by all classes of society, were heard of no more; the enterprising firms transferred their adulterations to Hamburgh, at which place the most unblushing operations are carried on. Thousands of gallons of ports, sherries, &c., are imported every month into England, where

they are vatted, fortified, blended, and sweet-ened; and by puffing advertisements, circulars, and agents (generally grocers), are disposed of under claptrap titles, and specially low prices, to unsuspecting purchasers, who not only suffer in their pockets, but, if they consume these compounds freely, prepare for themselves years of suffering and dyspepsia. The following extract from the *Medical Times and Gazette*, in relation to Hamburgh Sherry, cannot be circulated too freely:—

"Amongst the various disguises under which the demon ardent spirits finds entry into the houses of women, is that of the cheap rascalities called Hamburgh Sherries, whether sold as such, or in the guise of Spanish Sherry. These miserable concoctions, which are now to be had at almost every grocer's, have, it is true, a little wine in them,—wine too bad for sale, and unable to keep,—but it is notorious, and it is confessed by the con-

coctors and vendors, that Hamburgh Sherries are artificial mixtures of unsound wine, spirits, sugar, and of various ethers and essences, to communicate what the poor simpletons who drink them call flavour and bouquet. For instance, in one of those scientific 'treatises' which are becoming a fashion in trade, the Messrs. Gilby give this frank description of Hamburgh Sherry:—

"Germany is essentially a natural wineproducing country; but recently, large quantities of wine have been shipped to England
from Hamburgh, and occasionally sold under
various names, frequently as cheap Spanish
Sherry, this having been particularly the case
at the time when the vintages of Spain and
elsewhere were not so favourable as they have
been of late years. By some houses, however, this Hamburgh wine was introduced
under its proper name; and being a useful
white wine, of low price and good strength,
it has maintained a position in this country.

In its original state, Hamburgh Sherry may be best described as a light German wine of poor quality, not possessing in that condition sufficient preserving powers to render it suitable for shipment, or, indeed, for consumption as a natural wine in its own country. The wine is of a similar description to that produced in many parts of France for the purpose of making brandy. To render it fit for exportation, a sufficient amount of spirit and saccharine matter are added, these converting it from its original condition of natural wine to that of a preserved wine, similar to Marsala Sherry. Hamburgh does not produce wine; but it has become an important depôt for the cheaper descriptions of the various wineproducing countries, while, being a free port and not subject to any excise regulations, it has special facilities in the preparing of wines for export.'

"Habenus confitentem reum. Here we have the members of a wine firm writing as men of science, and confessing that this stuff, which is occasionally sold as cheap Spanish Sherry (though some houses are so virtuous as to give it its proper name), is wine—so far as it is wine at all—too vile to be drunk, and unable to be kept. As Dr. Johnson once said of a stupid book, 'Sir, it has not vitality enough to preserve it from putrefaction!'

"The authors append a table of wine analysis by Dr. Dupré, from which we shall take the liberty of quoting two examples; one of a cheap natural wine, the other of Hamburgh Sherry of the same price.

	Specific Gravity.	Weight of Alcohol.	Strength in Degrees.	Total Free Acids.	Real Tartaric Acid.	Total Dry Residue.	Sugar,
Hock, 15s. per dozen	993.48	92.0	20.20	5.62	2.550	18.55	0.12
Hamburgh Sherry, 15s. per dozen . (	993.02	160.8	35.31	3.47	0.000	40.33	27.00

Note. — An ordinary wine-bottle holds about 1200 grains, and by multiplying the above numbers (save the first) by 12, the number of grains of the different constituents contained in one bottle of wine is obtained.

There is no mistake here. Wine not fit to drink or to keep—added alcohol and added sugar—here are the elements of a mess; and this it is which is vended as Hamburgh Sherry, and sometimes as Spanish Sherry. The wine ipso facto unwholesome, the alcohol probably that kind of potato spirit which gives the Hamburgh wines what is known as the taste of tallow, and which causes stupid head-aches, and the sugar to supply pabulum for acid fermentation in the miserable stomachs of the drinkers. And this stuff is described as 'useful (!) wine of low price and good strength.' Useful for what? As a sham, for shabby genteel people to entrap their guests with; or, worse still, 'useful' to delude some poor ignorant invalid who is recommended to drink wine, and who gets this abominable concoction instead."

Consequent upon the success attending the enterprising "South African" and Elbe Port and Hamburgh Sherry manipulators, there

have sprung into existence a number of limited liability wine companies, with boards of directors, managers, and agents all over the kingdom. Many of these companies which began their existence with a flourish of trumpets, have ended with something worse than a pauper's funeral. The journals of the day, and proceedings in the law courts under the Winding-up Act, show the miserable termination of these vaunted associations. If we take into consideration the enormous expenses which these enterprising firms and wine companies incur from continuous advertisements, issue of circulars or pamphlets, postage, and agents' commissions, it will be evident that their charges amount to more than the average profit of a wine merchant conducting a respectable business. The security for the public is to deal with wine merchants whose long established reputation is a guarantee for the purity of the wines and spirits they have for sale; and it will be found that such merchants will supply pure wines at a less cost than is often charged for adulterations. The really serious position of the wine trade must be my apology for my strong denunciation of those who, by practices to which I have sufficiently referred, have tended to bring obloquy and disrepute upon this branch of the mercantile community.

I come now to the subject of the following treatise. I may say that, although there is occasionally much alarm created in the public mind by the insertion in the public journals of statements as to fabrications of Champagne, I think such fears are groundless. The concocters of really adulterated wines have generally but a very short existence. The only customers they get are those who are always on the look-out for something cheap, and who for a while victimize themselves and, what is of more consequence, their friends. If the means of very genteel dinner-giving persons are limited, far better would it be if they

cannot afford to give *good* wine, to put before their friends some genuine ale or cider, than to entrap them with the abominations bought either at auctions or from the unscrupulous advertisers or so-called wine companies.

That there are various frauds exercised upon respectable wine merchants I am ready to admit. I discovered, in my travels, a fraud of a house professing to have an establishment at Ay. The statement seemed substantiated by an address card, the etiquette or label on the bottle, and the affirmation of the London agent. Upon inquiry for the establishment at Ay, I found there was none; letters were received at the post-office and forwarded to Tours! where the so-called "Champagne Ay" was made. How much of Champagne grape found its place in this fabricated wine I must leave others to imagine. But even at Epernay and other places in Champagne, it is well known that there are houses which use but little of the wine of the district in the manu-

facture of their wines, so that all is not Champagne that comes from Champagne; cheaper wines from the South are bought. These are not deleterious mixtures; the product is indeed wine, and to a novice it would be difficult to distinguish it from Champagne of an ordinary character. In more than one establishment I have seen quantities of these wines in the course of preparation for some wellknown advertising houses, with their noted brands upon the corks, which at once gave me an insight into the mystery of low prices, and, on comparing the advertised prices with the first cost, it was no wonder that the vendors could afford to pay thousands per annum for advertising and puffing circulars, and realize a fortune in three or four years. So much for poor John Bull's credulity; he saves his pocket at the expense of his stomach. The first taste of these wines is favourable; of bouquet there is generally none, or what there is, is not of an inviting character; and to

those who drink these wines, with the exception of a racking headache and a disordered stomach the morning after, there is not much further mischief to be dreaded. The test is in their keeping; they may remain in condition for a year or two, but with no improvement in quality, after which the purchaser will find he has made a very bad investment; for at five shillings per dozen more, the respectable wine merchant would have supplied him with a wine that would have improved as much as that of the cheap advertising man had deteriorated.

The auction-room offers a very encouraging medium for the disposal of adulterated wines. In almost every city or town in the United Kingdom are to be found periodical sales of wine by auction. It is a business with some to prepare wines solely for that purpose, and the continued repetition of these sales leads to the conclusion that a very fine profit is derived from this class of business; and here again

the charges for advertising, printing catalogues, auctioneer's commission, packing and carriage, must amount to more than the average profit a respectable merchant would expect upon the same quantity of pure, honest wine. Connected with wine sales by auction there is invariably fraud and deception, for, however respectable the auctioneer may be out of his rostrum, it must be remembered that, like the razor-seller so humorously described by Peter Pindar, his sole business is to sell, and do the best he can for those who employ him, and his occupation would be, like his own lots, soon knocked down were he properly to describe the wines for disposal. Bristol Bankruptcy Court lately furnished some revelations in the matter of auction sales. Wines were advertised as the stock of eminent connoisseurs, lately deceased, who really never possessed such wines. There are always wines of celebrated vintages, Ports of 1820 and 1834 those inexhaustible vintages), Château Mar-

gaux and Lafitte-in fact, every tempting invitation to bring together a company, as a bait. The sale generally commences with some fairly good wine, after which an admixture of "Cape," "Marsala," or worse still, "Hamburg" is passed off as Sherry; Pontac, or Spanish Red, as rich, fruity Port, and the same deception goes on all through the catalogue. A purchaser at an auction has no remedy; he must put up with his bargain. The wine delivered to him is declared to be the same as the sample shown at the sale; possibly it may be so, for the auxiliary "biscuit and cheese" will deceive the unwary. Wines of excellent quality, the bona fide property of deceased eminent connoisseurs, are occasionally offered for sale by auction, but it invariably follows that they realize a very high price—generally (if the wines are known to the late owner's friends) beyond their intrinsic value.

The encouragement given to foreigners,

generally German Jews, is another matter which affects the interests of the respectable wine merchant, and is mostly an imposition upon the public. But very few of these men have establishments abroad. When they effect a sale, they purchase the wine from merchants of low grade, who lend themselves to the imposition. They travel all over England and, with the confidence and impudence which they share with the mendicant pedlar, intrude themselves into the residences of the wealthy, and pretending to offer the advantages of receiving wines direct from the growers (as they profess themselves to be), obtain for wines of inferior quality prices far exceeding their value. Now these foreigners pay neither rates, taxes, nor licences. They support no local institutions, and yet there are many who are cajoled into dealing with them, to the discouragement of the legitimate merchant. A person of this class recently played his cards remarkably well. He had become possessed of half a stück (about 750 bottles) of really fine Steinberg Cabinet; by the influence of the house-steward or butler, he got this wine on the table of a leading member of the aristocracy, who properly appreciated its excellence, and hence the vendor became famous. and every one who prided himself upon his cellars, was desirous of having wine of the same description as that sold to his lordship. It was a very remarkable half stück—it never became exhausted; there were always a few dozen which could be spared as a favour to an anxious purchaser, who, had the opportunity for comparison presented itself, would have found the wine supplied to him to be of a very different quality to that which was sold to the more distinguished patron. The country is over-run by these foreigners, touting for orders for wine; five or six are frequently in the same city. They make their house to house visitation among private people, and after having "done" them, as the Americans say on their

travels, they have the assurance to call on the dealers with a different card. Nothing daunts them; they will not take No for an answer, and they are only to be got rid of by acceding to their request. The following history furnishes an excellent illustration how the importunity exercised by these illustrious strangers may sometimes be appeared. A gentleman at Birmingham was very lately called upon by a German of some note, wealth, and station, reporting from Frankfort, who solicited an order for Hock, stating that his capabilities for business were very large. The gentleman endeavoured to evade his importunity by saying that his consumption was very small, and further that the profit exacted would be too great for his pocket. On this he was assured it was not so, his visitor was contented with a profit of half a crown per dozen, and he would not refuse an order, be it ever so small. The gentleman at once said he would allow him to book an order for a three dozen case, at the same time putting three half-crowns upon the table, saying that he preferred giving him the profit to taking the wine! This was such a startling stroke that the great German pedlar rushed for his hat and departed. Were a tenth part of the assurance exhibited by these foreigners foisted on us by our own countrymen, they would be very soon shown the way to the door.

Those who will trouble themselves to investigate the several matters which I have touched upon, will find the difficulties attendant upon the legitimate wine merchant's business not at all exaggerated. The merchant who devotes himself to his business and feels an interest in it; who is industrious, energetic, and enterprising—constantly improving in his knowledge of the properties of the various wines which he requires, and, by his selections in the countries of their growth, satisfying himself as to their purity—rather prefers competition, carried on in an honourable spirit of

rivalry; but that which disheartens and discourages him, is to find the public, the uninitiated public, deluded by and encouraging the vendors of fabricated wines, who render the community liable to imposition with regard to other wines, depriving it of the power to distinguish pure from impure, by making the impure wine the standard of the general taste.

## CHAMPAGNE:

ITS HISTORY, PROPERTIES, AND MANUFACTURE.

TOWARDS the beginning of the last century, a regular paper war was commenced in the French schools of science on the respective merits of the wines of Champagne and Burgundy. The controversy arose in consequence of a candidate for medical honours choosing to maintain, in his inaugural thesis, that the wines of Burgundy were preferable to those of Champagne, and that the latter were irritating to the nerves, and productive of dangerous diseases, particularly gout. Of course the Faculty at Rheims took up the defence of the Champagne wines, eulogizing their

purity, brightness of colour, exquisite flavour and perfume, their durability, and superiority to the growths of Burgundy. This produced a rejoinder from the pen of a professor of the college at Beaune, and the subject was discussed with much warmth, in verse as well as prose, till the national disasters that accompanied the close of Louis XIV.'s reign, directed the public attention to matters of greater impor-However, the controversy was afterwards resumed, and continued until 1778, when, in a thesis defended before the Faculty of Medicine at Paris, a verdict was ultimately pronounced in favour of the vintage of Champagne.

To the renowned Royal Monastery of St. Peter's, at Hautvilliers, Sparkling Champagne is said to owe its origin. This monastery formerly gave (says its historian) nine Archbishops to the See of Rheims, and twenty-two Abbés to various celebrated monasteries.

One of these monks (Benedictines), Father

Perignon, who died in 1715, has the reputation of being the first to gather the wines from various districts, to mix and make them sparkling. Before this period Champagne was in good repute, but it is not probable that the scientific treatment requisite to produce what is now known as Champagne, was understood prior to the last century. We have it on record that in 1357, Vincesilaus, King of Bohemia, on coming to France to negotiate a treaty with Charles VI., arrived at Rheims, and tasting for the first time the wine of Champagne, spun out his diplomatic errand to the latest possible moment, and then gave up all that was required of him in order to prolong his stay, getting intoxicated on Champagne daily before dinner. And we learn likewise, that amongst the potentates of Europe who were partial to this wine, was our own Henry VIII., who had a vineyard at Ay, where he kept a superintendent in order to secure the genuine production for his table.

Mention is likewise made of Francis I., Pope Leo X., and Charles V. of Spain, as reserving for their use vineyards in Champagne.

The celebrity of this wine then is not of modern date. But it is to the jolly monk Dom Perignon we are indebted for the enlivening qualities for which it is now so popular.

He was chosen procureur of the great Abbey for the purity of his taste and the soundness of his head, and devotion to his occupation does not appear to have shortened his days, for he lived to the ripe old age of fourscore years. His chief duty was to take charge of the vineyards (of which the monastery possessed the broadest and the most favourably situated in the whole country), to receive from the neighbouring cultivators the tithe of the wines they made (their due to the spiritual lords of the Abbey), to press the grapes from the monastic vineyards and blend this wine with those which had come to the Abbey as

tithes. "In the decline of life, Father Perignon," says an old chronicler, "being blind, ordered the grapes of different vineyards to be brought to him, recognised each kind by the taste, and said, you must marry (mix) the wine of this grape with that of another." In the course of his wine mixings, and blending of one quality with another, Dom Perignon, who had already by his skill raised the wine of the holy Fathers of the monastery to the greatest perfection, discovered the process of making the wine effervescent, and as it was utterly impossible to keep it in this condition by the old process of a bit of flax or wool steeped in oil, which was the only stopper then in use, he further added to his celebrity by the employment of the cork, which he secured with string.

The two marts for Champagne, where "the merchants most do congregate," are the famous places of Rheims and Epernay. In the latter will be found the more modern establishments

and buildings and cellars, with architectural pretensions exceeding those of the more ancient city of Rheims; nevertheless, there are some fine antique buildings in Rheims, and the cellars are very capacious and interesting, both within the ancient city, and more especially on the outskirts, where there are immense caves, some of them said to be two thousand years old. These are all formed with little or no masonry, and are cut out of the solid rock, or rather beds of chalk, of a very firm character, but easily worked.

A very short time since a friend of mine, whose increasing business in Rheims compelled him to enlarge his establishment, effected a purchase of a considerable piece of ground, just beyond the old fortifications; upon this he proposed erecting buildings, and making cellars underneath. On proceeding to break the ground he came to a flight of steps leading down to a considerable depth, and he found his cellars already made. The former proprietor,



RELMS. PLACE DROUET-D'ERLON.

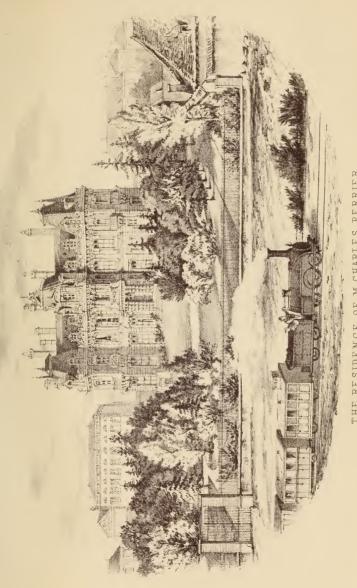


who had inherited the land from his father, had not the least idea of this valuable appendage to the property when he parted with it, and when it was discovered he made every exertion either to get an increased price, or regain possession, but my friend had so far bound him that he was compelled to complete the purchase, the value of which was by this fortunate burrowing increased tenfold. Happening to arrive in Rheims just after my friend's discovery, I was invited to inspect this subterranean marvel, accompanied by the proprietor and several of his workmen who acted as guides. I had, for the protection of my clothes, to be accoutred in a blouse, and then a gigantic candle in a stick with a long handle was given to me. We were a formidable procession. I was marshalled between two workmen, who, knowing the perilous nature of the descent, were somewhat over-painstaking in their desire to keep me upon my legs. It was no easy matter in making the descent to pre-

vent slipping, and an occasional tumble was not to be wondered at; the steps were irregular, the moisture dripping from the walls and roof made the footway slimy, large masses of rock or chalk had to be stumbled over, and it was full a quarter of an hour before the first cavern was reached; there I found some reward for the labour of the descent, and to make the effect imposing sheaves of straw steeped in petroleum were ignited, these being placed upon long poles were hoisted in various places in sufficient number to light up the whole of this immense excavation and show out its grand proportions: of these spacious caverns there were many leading into each other by narrow passages. It required some nerve and no little strength of wind to go through the whole. Occasionally you came to a running stream—for of springs there were many, in the shape of miniature cascades oozing out from the walls, or you traversed the margin of a dark and deep pool of sufficient depth to make a fall into it dangerous, and you could scarcely avoid thinking of what the consequences would be if the sputtering candles which were sometimes extinguished by the water dripping upon them, were all to go out.

After about an hour in these regions, which were destined hereafter to the storage of thousands upon thousands of bottles of Champagne, and which you would almost imagine were of sufficient capacity for all the wine the world would consume in a generation, we began to make the ascent for our return, which I did most willingly, but with every step, and especially the false ones, I made a mental resolution if I once regained terra firma in safety, I would not satisfy my curiosity by such another adventure. The sudden transition from darkness into such a sunshine as one enjoys in this clear and beautiful country made it a matter of time to recover my sight. After being divested of my unusual garb, I found that my friend's kind consideration had provided upon the ground a capital luncheon; this, with Champagne from his best cuvée, soon made me recover from the fatigue and forget the perils I had undergone. There is some diversity of opinion as to the origin of these enormous excavations, so many of them have been discovered the existence of which was unknown to the oldest inhabitants. It is generally believed that they were quarries from which the original builders of Rheims obtained the materials for the construction of the town. I do not know whether similar discoveries have been made in Epernay; the cellars there are mostly hewn out of the solid chalk which underlies the thin soil of all that portion of the country which produces the Champagne As I have before observed they are of modern construction; in one establishment the cellars are divided into seven vast compartments, which contain five subterranean passages, ten large and a hundred and seventeen

small cellars, in which are arranged in order two millions and a half of bottles of Champagne. The whole establishment covers an area of twelve acres and a half. The total length of the vaults is nearly two miles. Independently of the large establishments in Rheims and Epernay, there are many others in the Champagne district. It is a gratification to me to indulge in reminiscences of my tours in Champagne. Its inhabitants are most hospitable; their kindness and courtesy is universal; there is everything surpassingly lovely in the country; the scenery is most enchanting, exhibiting immense plains, varied in tone and colour, surrounded with vine-clad hills, all distinctly defined; there is no cloudy, murky, or smoky atmosphere to intercept the view, only a bright cærulean sky; and the air is so cheering and invigorating that it would seem as though the very atmosphere had stolen sips of the delicious wine whose fruit it assists in perfecting, so inspiriting to the traveller are the refreshing breezes that waft over this favoured land. For some years it has been my good fortune to meet with delightful weather throughout my visits, and it would be difficult for me to imagine the Champagne country other than I have described it. To those who may desire to see a little of the country, and some of the best vineyards where the grape grows from which the genuine Champagne is produced, I would advise, if they make Epernay their first halt, to drive from thence to Pierry, Monthelon, Cramant, Avize, Ay, and to Avenay. They can at this place dismiss their voiture, and take the railway to Rheims, when may be visited the celebrated growths in that vicinity, which go south and east from Rheims to the extent of six miles. They would thus have on the right Ville-dommange, and on the left Rilly, where excellent red wines are made, but principally for home consumption, though I have yet to learn why these really excellent and sterling wines have not found a



THE RESIDENCE OF M.CHARLES PERRIER, EPERNAY.



market in England. In many districts I have met with capital red wines, possessing much of the character of fine Burgundy, of as great merit and a much less price. Bouzy grows red wine, which, at from five to six years old, is of an especially fine character. These red wines have always their place at the tables of the resident proprietors, and but little more is cultivated than is required for their own consumption. Continuing our tour we approach to Sillery, and thence ascending the hill we reach Verzenay, the vineyards of which commence their rise just at the outskirts of the little hamlet of Sillery.

From Verzenay, leaving Ludes, Chigny, and other places of less note, we get to Bouzy, from thence we reach the banks of the Marne. We have now left le Vin de la Montagne, and turning westward along the bank of the river, we reach Mareuil-sur-Ay, and Ay; continuing the same course we arrive at Dizy, thence to Hautvilliers. All these latter vineyards are dis-

tinguished from those of the mountain, and produce what is called Vin de la rivière. Hautvilliers I mentioned as having possessed a famous monastery and a jovial monk whose fame has outlived the walls that sheltered him. The abbey no longer exists: it was destroyed by the iconoclasts of the first Revolution. As an offering to Bacchus, and in grateful remembrance of Father Dom Perignon—the founder of fortunes to many by his discovery—this would not be an inappropriate site to erect some memorial to his departed worth. There are thousands of statues and monuments erected to men who less deserved them. I leave the suggestion to my Champagne friends. The traveller can now cross the river Marne, and will soon arrive at Epernay, which was his starting-point. As I have taken the reader over the principal districts, I will now supply the order of merit in which the various growths are classed, distinguishing the black grape from the white.



MESSES DEVENOGE & COS WINE CELLARS, EPERNAY.



## Black Grapes.

- 1st Order.—Ay, Verzenay, Bouzy, Ambonnay.
- 2nd Order.—Rilly, Pierry, Armiere, Villedommange, Virtus, Moussy, Chigny, Mareuil, Monthelon.
- 3rd Order.—Cuis Chanery, Avenay, Reuil, St. Martin (2nd and 3rd), Vigny, Epernay (2nd and 3rd), Chevaux.
- 4th Order. Tusquan, Château Thierry, Velesque, Veneil, Trelau, Chapen, &c.

## White Grapes.

1st Order.—Cramant, Avize.

2nd Order. — Oger, Lesmisnil, Chouilly, Grauve.

3rd and 4th Orders.—Verzey, Villers.

It may be observed, that in the most favoured of the above districts the quality of the grapes is not always uniform. Adjoining the very finest, there may be half a hectare of an inferior quality. A dip in the surface of

the ground, a slight difference in the aspect, or variation in the soil, will produce a different fruit. The grapes may be larger, finer in appearance, and more inviting to the palate, and the uninitiated would be likely to infer that they would make the finer wine; but the practical, experienced vintager will at once know which are suited for the choicest wine, and will reject those which the novice would have selected. The choicest grapes used for making up the finest cuvées are in size very little larger than our English currants. The characteristics of the produce of the principal growths are:—

Ay—very delicate.

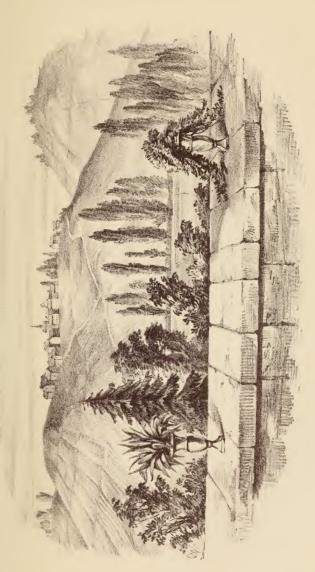
Verzenay—full, vinous, and spirituous.

Bouzy—full flavour, and spirituous.

Cramant—delicate in the mouth, but, as it goes off the palate, somewhat coarse.

Avize—very fine and delicate.

The French are the most accomplished of all nations in the scientific manipulation of

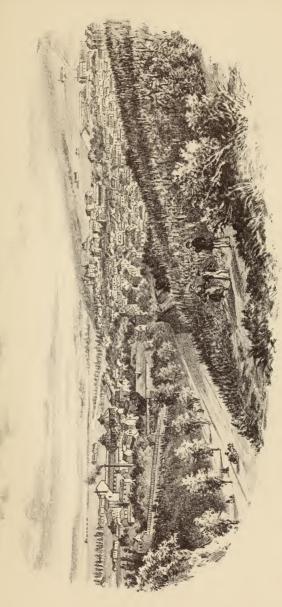


VINEYARDS AT AVIZE AND CRAMANT.



wine—an art above all others required in the management of Champagne, which, from the gathering of the grape until it is perfected as wine, and ultimately disposed of to the consumer, demands incessant care. No mother, anxious for the proper nurture and rearing of her infant child, can be more attentive to its requirements than is the Champagnemaker to the progress and development of his wine. There can be no doubt that those who call in the assistance of science in their treatment, are more successful than others who depend alone upon their assumed knowledge and experience. The latter class of operators are so uncertain in the result of their experiments, since the consequence of thermal influence, and excess or defect in saccharine, can be estimated only by scientific knowledge. The old practitioners go by "the rule of thumb," and make their wines as their fathers did, and with great pertinacity reject scientific appliances. Since my first visit to Champagne, I have observed many introductions of a scientific character, which not only assist the manufacturer by lessening the amount of breakages and ullages, but tend to produce the wine in an improved condition, and at a less cost. Champagne until very recently was, from its costliness, confined almost exclusively to the tables of the wealthy; now that the duties are lowered from 11s. 6d. to 2s. per dozen, and enterprising manufacturers have reduced the original cost, a good wholesome and invigorating bottle of Champagne may be purchased at less than one-half the price charged within a very recent period. I can see no reason why a genuine Champagne, of fine quality, may not be retailed for three shillings. We must not look for noted brands, nor can we expect the wine will be of a choice cuvée, but it may be genuine Champagne, quite as acceptable and palatable to those who are not connoisseurs as wine at three times the cost, and quite as restorative for the invalid. Let there be only the demand, and the resources will be equal to the occasion. I mean the genuine resources, and not the fictitious. There is plenty of land only waiting the encouragement which an increased demand would give to convert it into grape culture, and a succession of good years would produce an almost inexhaustible supply. The more the public is enlightened with respect to the growth and manufacture of Champagne, the sooner will the absurd delusion as to the superiority of certain brands be dispelled. This delusion has for many years tended to create a monopoly most profitable to those who are so favoured, but no less prejudicial to the interests of the consumer. Fortunes, the accumulations of enormous profits, are evidenced by the palatial residences, as well as the large possessions belonging to the magnates of Rheims and Epernay; nor is their immense wealth their only advantage. They are the Plutocracy —the wine aristocrats—looked upon as a superior race, heroes, or something more, celebrated in song and immortalized in history. If my readers are sceptical, let them refer to the published life of Monsieur J. R. Moet and his successors, or to that of Madame Clicquot; and note the further announcement of the biography of the Perrier family, and also that of the house of Montebello.

I have read with great attention the first two of these, and (after reading through, with certainly no small tax upon the patience, one hundred and sixty-one pages of Moet, and one hundred and ninety-one pages of Clicquot) my feeling was one of wonder and astonishment that such histories were written; there is nothing to interest any one, not a spice of romance, not an incident or event beyond that which every commonplace trader or merchant encounters in his career. A fair copy of the day-book, journal, and cash-book might have been practically interesting, as showing how



EPERNAY.



success was attained; as it is, the reader is only expected to dwell upon the great results of their lives, without any clue as to the means by which such a position was acquired. We are not told of any period of self-denial, of early poverty, or the display of great capacity, thrift, or devotion. It is a record of family history, of births, marriages, and deaths, given with no lack of pomp and circumstance. I may spare others the infliction which I endured in going through what may be in plain terms called a heap of rubbish, if I give a digest of these biographies.

The first is that of Jean Rennie Moet, "price one franc." Monsieur Moet commenced business as a Champagne maker in 1792. In 1832 he transferred his business to his son and son-in-law, Monsieur Chandon, by whom it is still continued. He died August, 1841. Madame Basle Nicole Ponsardin was born in the month of September, 1777, and on June 11th, 1798, married François Mario Clicquot,

an officer retired from active service, who turned Champagne factor. Monsieur Clicquot died in 1805, leaving his widow, at the age of twenty-seven years; she continued the business until her death in 1866. One who knew her intimately describes her as a dwarfish, withered old woman, of eighty-nine years, whose whole soul was devoted to business, and who scanned over each day to the very last the ledger of the commercial house to which she had given her name. A recent writer,\* an American, and therefore somewhat antagonistic to the superior distinctions of the titled race, and who held an official position at Rheims, as Consular Agent for the American Government, gives some amusing accounts of the Clicquot family. After a sketch of Monsieur Werlé, Madame Clicquot's "chef" and partner, he mentions another partner, "Baron de Sachs, as he styles himself. He also is a German,

<sup>\* &</sup>quot;The Champagne Country," by Robert Tomes. George Boutledge and Sons.

and a nephew it is believed of Monsieur Werlé. Although boasting a German title, he was not better provided for in his youth than his poor and adventurous uncle, to whom he is indebted for all he has in the world, except the barony, for which neither that relative nor any of his ancestors are, in fact, responsible. It seems no uncommon thing for foreigners in France, particularly Germans, when sufficiently obscure or remote from their native places to baffle inquiry, to assume the rank of Baron or Count, to which they are no more entitled than to the empire of the Cæsars.

"This Baron de Sachs seemed always to be troubled with an uneasy consciousness that his title, somehow or other, either through his own forgetfulness or the ignorance of every one else of his claim to it, would give him the slip. He accordingly took care, whether he had a bill of wine to receipt or an invoice to swear to, to secure a record of the barony by writing his title in full. In his bran new château a

monogram, indicating the baronial claims of its proprietor, stares at you from every cornice and window without, and from every carpet and curtain within. Valet and chambermaid are enjoined never to forget the baron and baroness in their addresses to their master and mistress, on pain of instant dismissal. When the baron first presented himself to me, he brought with him a footman to carry the invoice which it was my official duty to legalize. I so far, under the levelling suggestion of the Stars and Stripes which hung above my head, forgot the distance between the height of the baron and the lowliness of the servitor, that I insisted upon the latter taking a seat, which he resisted for a long time, awed by the imposing presence of his master. I finally, however, succeeded, but it was the last time the baron visited me in such state. He always came afterwards in solitary grandeur."

The same writer observes—

"The wine trade of Champagne has received a reflected glory from the aristocratic alliances contracted by Madame Clicquot. As the best blood of France can always be purchased by the heaviest purses, she obtained by her wealth the hand of the Comte de Chevigné for her only daughter. This gentilhomme Bréton d'antique race was descended from parents who had the signal honour," we translate from his biographer, "of assisting at the balls of Marie Antoinette, of being invited to the theatre at Versailles, of riding in the carriages of Louis XVI., and of accompanying his Majesty to the hunt. His Countess is dead, but she left a daughter, who in her turn, so far from abandoning the aristocratic predilections of her mother for nobility, rather improved upon them by marrying the Count Louis-Samuel-Victorian Rochechouart de Mortemart. The antiquity of his descent is proved by his arms, which bear upon them some waves rampant, with the motto"Avant que la mer fut au monde, Rochechouart portait des ondes."

("Before God made the sea to roll,
Rochechouart bore waves on his scroll.")

"The Widow Clicquot, to do honour to her titled children, bought the old feudal manor of Boursault, which formerly belonged to the D'Orsays. Not content, however, with the old-fashioned house at the bottom, she raised an imposing structure at the top of the hill. This, which can be seen from the railway as you pass Epernay, is as much like a veritable château with pepper-box turrets as the imagination of the aspiring architect, aided by all the wealth of the Cliquots, could make it. Its grandiose spaciousness and luxurious appurtenances make it the wonder of every Parisian badaud and rustic visitor. Among its other attractions is a dining-room adorned with elaborate armorial carvings, with which are intertwined the initials C and M of the noble names of Chevigné and Mortemart.

"On one occasion a party of the neighbour-



RESIDENCE OF THE LATE MADAME CLICQUOT.



ing farmers paid a visit to the château to inspect its wonders. They were conducted by a zealous servitor through all the show apartments. On reaching the dining-room he pointed, with conscious pride at serving such distinguished masters, to the carved armorial shields surrounded with a double crown, and bearing in letters of gold the initials C and M.

"'You see,' said the cicerone to his gaping listeners, 'those letters mean Chevigné Mortemart.'

"'Bah!' replied one of the knowing countrymen, 'Get out with your Chevigné Mortemarts!'

""But I assure you——'

"'Bah!' repeated the confident spokesman.
'You are quite off the track; they mean, I tell you, *Champagne Mousseux*. Wasn't that the making of their fortune?'"

Having conveyed the reader over the principal Champagne districts, and given the properties assigned to the various grapes, I will, as shortly as possible, describe the process of

manufacture. I have shown that the wine differs in quality according to the district in which the grape is grown. It is the great art of the manufacturer to blend these various products to form the happy marriage technically called the coupage. The coupage varies each year according to the character of the vintages, as it often happens that hail-storms, frost, or blight may affect some districts and leave others untouched. The produce of the different vineyards, after leaving the wine-press, is brought to the fabricant, who, after examining each quality, and this most carefully (for an expert taster, even at this early stage, is enabled by his taste and smell to recognise the flavour and bouquet of each produce), tests accurately by means of the saccharometer the quantity of sugar in each cask. This and other considerations determine him as to the proportions he shall allot for each coupage. The casks in which the wines are mixed are called foudres: they vary from thirty to one hundred hectolitres, according to the requirements of the season and the quantity of wine to be made. The wine, or rather grape-juice, after being well rummaged, is drawn off into casks of two hectolitres (forty-four gallons). Some allow the wine to ferment in the vats, others in the smaller casks, from which they draw off and fine. After a certain period the wine is removed into the cellars underground. Here it is carefully watched, and requires, perhaps, frequent rackings, fining, change of air, and scientific management. About the middle of April is a busy time with the Champagne manufacturer; this is the period known as the "tirage en bouteilles." The wine is now put into bottle; and although it had fermented in the cask, it renews the process vigorously in bottle, and generally reaches its height in about three weeks. This is a period of great anxiety to our fabricant: the loss from breakage, in consequence of the inordinate development of gas, being sometimes enormous. In the years 1857 and 1858 it amounted, in some establishments, to upwards of 25 per cent. Probably from the improved knowledge in treatment, the loss now is, I believe, under an average of 10 per cent. The wine now in bottle continues under surveillance for two, three, four, or more years, according to its quality and destination. The ordinary Champagne of commerce is seldom retained more than two years, the cheaper quality even a less time. The wine, before it has undergone further preparation, is known as "brut," or raw. For some months after it has been in bottle it is thick and turbid; after awhile a settlement takes place; and above the deposit the wine will appear perfectly clear. It will be seen that it is important to put the bottles in such a position that they may be removed without disturbing the sediment; and for this purpose the bottles are placed sur point, in racks made of two boards united in an acute angle, like a

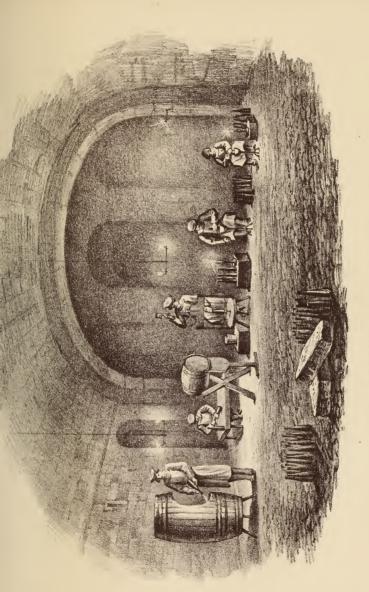
half-opened portfolio with the edges downwards; the sides are pierced with holes; into these holes the necks of the bottles are thrust. and the bottles rest at an angle of about 45°. After the bottles are thus arranged, a workman daily, for six weeks or more, takes hold of each bottle by the bottom, and with a succession of slight turns with his wrist, makes a half-rotatory motion, and changes slightly the original position of the bottle; he uses both hands, and turns two bottles at the same time. As a check upon his labour, he is generally followed by a superintendent who with a brush daubs each bottle with whitewash to indicate the last movement. The sediment is thus finally shaken down into the neck by means of this daily process, aided by the inclination of the bottle placed diagonally in the rack. Sometimes the sediment clings obstinately to the side of the bottle, the workman then strikes the bottle, at the particular spot, with an iron rod, until he effects its dis-

engagement; this clinking noise has a peculiar effect upon the nerves in those mysterious dark and vast cellars, where several are engaged in this employment, and the workmen are not visible. When the sediment has all passed into the neck of the bottle and rests upon the cork, the wine is ready for the interesting process called the "dégorgement," the getting rid of the sediment. In a portion of the premises (generally on the groundfloor) the visitor is introduced to a row of workmen all seated on very low stools, except the chief operator, who is known as the "dégorgeur," who stands before a hood-shaped contrivance, having a basin in the middle with a reservoir below; but for the basin, this machine might be taken for a sentinel's box; it is made either of iron or wood.\* Before this the "degorgeur" takes his position, and makes more reports in one day than

<sup>\*</sup> Some use an upright cask with an orifice in the middle, as in the illustration.

a whole company of riflemen in active service. His uniform is the ordinary blouse, with the addition of a leathern apron, and his arms none other than a piece of hooked steel called a "crochet," an enlarged edition of the instrument of the same name used by ladies in their favourite occupation. He takes the bottles with which he is constantly supplied from baskets so placed that he can grasp each without any change of position, seizes the bottle with its neck downwards, removes its iron fastening (agraffe) with his "crochet," and the cork, driven out by the gas, comes out with a bang, followed by the sediment and a flow of frothy wine; this the operator checks with his finger as soon as he knows that all the sediment is discharged. So quickly is this done, that before you have recovered from the first explosion another comes upon your ear; and when many are employed in the same building, you may fancy yourself in a miniature engagement, the firing is so con-

tinuous, the resonance so considerable. At seasons when the fermentation is unusually active, there is some risk to the operator from the bursting of bottles, and at such times he is generally protected by a wire mask over his face. The bottles, as soon as disgorged, are passed on to the next operator. I have already explained that the wine, up to this time, is known as "brut," the natural wine; it now comes into the hands of the workman familiarly called the "chopineur," whose business it is to change the character of the wine by adding such proportion of liqueur as may be required, according to the palate of the consumer. This liqueur is prepared with the very finest sugar candy, the best Champagne, and the oldest and finest Cognac. I will remark upon the application and purposes of this liqueur hereafter. The old-fashioned method was to measure out the liqueur in a tin cup, of which there were various sizes proportionate to the per-centage required, and



BOTILING CHAMPAGNE.



then to pour the same into the mouth of the bottle; but this process has been supplanted by one more speedy. The bottle is now put under a properly regulated tap, which instantaneously admits the exact quantity required. The bottle is then passed to the next workman, the "boucheur," or corker; he is placed before an apparatus like a miniature guillotine. This machine has a twofold action; it compresses the cork, and serves to assist in driving it into the bottle. When George III. was King, his satirist, Peter Pindar, makes him wonder how the apple found its way into a dumpling; it is more mysterious to many, who may attempt to refit a Champagne cork into the bottle from whence it has just escaped, how it ever got there; and if any one is desirous of ascertaining the original shape and size of the cork, he has only to immerse it for a short time in warm water, and it will be restored to its first dimensions. The selection of the cork is of very great

importance; a faulty cork will occasion leakage, and be detrimental to the wine in other respects. It is a foolish economy to purchase inferior corks. The best corks used cost as much as threepence each; they should be of large size, of fine quality, and require to be well driven into the bottle. After some years in bottle they will lose their elasticity, the action of the saccharine and alcohol causing them to shrink; but if they are of the best quality, they will always prevent the escape of the wine, for they become hard but not porous. After the cork has been branded with the proprietor's name it is ready for the "boucheur" (corker), whom we have been keeping waiting some time. His corks have already been soaked in water. Some of these workmen have at their side a tin can (similar to that used by pie-men, or baked potato merchants), in which is a compartment for steaming the corks to make them more elastic. The workman lifts the lid off this and selects

his cork, places it at the bottom of the guillotine-looking apparatus, and puts the cork into an orifice at the top provided with a pair of claws which pinch and reduce the size of the cork to fit the mouth of the bottle waiting underneath to receive it. The cork is either driven down with a mallet, or a string is let go which suspends on a pulley an iron weight of twenty pounds or more; this descends upon the cork, and forces it into the bottle. The bottles when corked are passed to the man whose business it is to apply the string. The cord is very strong; and as the workman applies it with all his strength, using a leverage he brings down the edges of the cork until the top becomes round, as we see it only in Champagne bottles. After giving the bottle two or three rapid turns, he passes it on to the next man at his side, who attaches the wire; each one who has occasion to touch the bottles repeats these turns or shakes, in order to mix the wine and liqueur well together. The experienced facteur will then stack his wine in some convenient place where the temperature is about equal to that of the country for which it is destined; and he will allow it to remain for a certain time, in order that by careful inspection he may ascertain whether the wine is in perfect condition, and the corking has been effectually done.

Several attempts have been made to improve upon the system of securing the cork so as to prevent effectually that which is most annoving to both merchants and their customers, ullage or leakage, which is a serious loss to shippers of Champagne, especially if the wine is sent to warm climates. A great objection is made likewise to the difficulty in removing the wire and string, and the wax is also objectionable. Messrs. Fisse, Thirion & Co., of Rheims, are entitled to commendation for a very ingenious invention called Systéme à l'Aiguille. They have obligingly furnished me with a description which may interest readers to whom the

process is unknown. The drawing will sufficiently explain the very simple but ingenious manner in which the cork is removed.



Monsieur T. Becker, of Paris, the inventor of the "Bouchage Hermétique," has an invention which discards entirely string, wire, and wax, while it corks more expeditiously, and the cork is released in much less time than by the old method. Monsieur Becker has certificates from Messieurs Tresker and Roundell, of the Conservatoire Impérial des Artes et

Metiers, showing that his system will resist a pressure of upwards of thirty atmospheres, whereas the utmost is six only by the old method. The following translation from an article in the *Moniteur Vinicole*, 16th October, 1869, gives an ample description of the invention:—

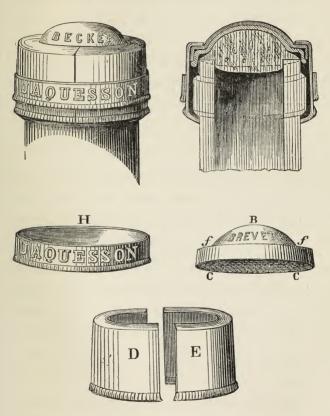
## " Nouveau Bouchage Hermétique pour les Champagnes.

"To cork effervescing wine is a difficult and tedious operation. Its importance is considerable, because the vintage of the 'Vin Mousseux,' of Champagne, is estimated yearly at about 300,000 hectolitres, of which 200,000 are 1st and 2nd class, and 100,000 3rd class, without regarding the sparkling wines of the Côte d'Or, the Saône and Loire, and of many others of foreign origin. 300,000 hectolitres, representing about 39 or 40 millions of bottles, have every year to be corked, and are to this day tied down by string and then by wire, neither of which has been successful, but has

left something more to be desired. For the corking of Champagne or sparkling wines, and of certain alimentary preserves, it is of the greatest necessity to use corks of the best character, and always to throw aside those which are defective or porous. Sparkling wines generally undergo, when bottled, a last fermentation, which continues, and by the act of its continuing there results a further production of carbonic acid, which accumulates in the empty space between the wine and the cork. Then the carbonic acid permeates and enters into the liquid, and occasionally bursts the glass, or that which is more frequent, if the pressure exceeds 6.90 degrees of atmospheric pressure, the gas escapes and the wine leaks from the cork, without either wire or string giving way, and from this a loss arises averaging at least ten per cent. At the last International Exhibition held at Havre, in enumerating materials for the wine-cellar, we remarked upon the hermetical corking of M.

Becker, and latterly dining at the Grand Hotel, we found the system applied to the Champagne of Mumm of Rheims. This invention, which at Havre was honoured with a silver medal, has now become a matter of practice, and appears to us to merit a special mention. We will briefly describe its application. The bottle, being filled to about the breath of three fingers beneath the cork, is at once placed under the corking machine, which has been so regulated that the cork shall project about 40 millimètres above the mouth of the bottle; whilst the cork penetrates less into it than under the old system, its removal is facilitated. Let us see how the hermetic capsules of which we now speak can be applied to the 40 millimètres of the projecting cork. M. Becker's capsule is composed, 1st—of a little hat or cap, B, made of sheet-iron, intended to be placed on the upper extremity of the cork; 2nd—of two half circumferences, D, E, likewise of sheet-iron, which lock or clasp around the

side of the cork; and 3rd—of a ring of the same material, which unites the two half-circles and



keeps them together, giving at the same time a power of resistance to the cork capable of

resisting the pressure of 30 atmospheres. The cap having been placed upon the upper part of the cork, the bottle is replaced under the machine, the piston of which presses upon the capsule until the head of the cork is driven in so as to reduce the 40 millimètres to 25—the height of each demi-circle; then the uppermost edges of these demi-circles press upon and envelope the cap, whilst the lower ones envelope and press themselves against the sides and collar on the neck of the bottle. The iron ring, H, finishes the operation. One can comprehend the rapidity with which a great quantity of bottles can be corked; and we add to this advantage that corks at six or seven francs per hundred will be sufficiently good, and that every capsule, which costs about fifteen centimes, if not injured may be used as many times as may be required. The invention of M. Becker ought, we think, to effect a revolution in the corking of sparkling wines, for the greater the interior pressure the more the

cork is secured. No more wax, no more escape of gas, no more loss of wine, no more breaking of corks and consequent recourse to the corkscrew, but an instantaneous discharge of the cork and outpouring of the wine, without much effort or worry."

Champagne varies occasionally in colour by natural circumstances. The wines of 1865 or 1868, when made from black grapes, and even from white when over ripe, gave out considerable colouring matter from the skin, and acquired the hue known as "Partridge Eye." About twenty-five years ago Pink Champagne (made so by a decoction of cochineal) was much in demand, but like many other novelties of a specious type, had but a brief existence.

Mr. R. A. Tracy Gould, of the American bar, and of 4, Garden Court, Temple, furnishes the following account of a pleasant convivial gathering over a batch of pink Champagne.

"Mr. Tom Moore, the poet (generally de-

signated in English literary circles as 'Anacreon Moore'), Mr. John Kenyon, and myself, were dining about a quarter of a century since with Mr. Rogers at his famous house in St. James's Place. Rogers would have any number of guests at breakfast, but seldom more than three at dinner, that number making with himself the partie carrée, which the French declare to be 'the correct thing'—the true squaring of the convivial circle. Rogers habitually quoted the axiom, 'A dinner-party should never number less than the Graces nor more than the Muses,' but in his own practice he kept close to the lesser limit.

"On the occasion in question he had just received, through the French Ambassador, a present of a case of *pink Champagne* from Louis Philippe; and to do it special honour he had the first bottle produced after dinner instead of with 'the roast.'

"The saucer-shaped Champagne-glasses

which are now fashionable were then just coming into use, and 'pink Champagne' (also a novelty in England at that time) looked singularly beautiful when poured into them and crowned with its snow-white foam. Kenyon, who was nothing if not declamatory, at once held out his glass, and apostrophized it in the language of the first stanza of the little poem hereto annexed.

'Lily on liquid roses floating,' &c.

"This being vociferously applauded, he added the second verse; but, on being desired to continue, declared that he had done his part, and that some one else must co-operate. Moore and Rogers both claimed exemption, as being on the 'retired list' of the Parnassian army, and peremptorily demanded an involuntary contribution from the Transatlantic guest, who thereupon, with great diffidence, delivered himself of the third and fourth verses. Kenyon then added another, and the American one more; and therewith the inspi-

ration and the Champagne were exhausted. Under the delusive influence of the latter, however, the lines were honoured with exaggerated praise from the two veteran poets, and Moore exclaimed—'So, there is an American Anacreon now!' to which answer was made—'Oh, no! since the old Greek there has been but an 'Anacreon more' (Moore). Whereat loud acclaim from the rest of the assembly (two in number) and modest deprecation from the Bard of Erin. Here follow the lines:—

## "ANACREONTIC.

ı.

"Lily on liquid roses floating!
So floats you foam o'er pink Champagne!
Fain would I join such pleasant boating,
And prove that ruby main.
And float away on wine!

II.

"Those seas are dangerous, greybeards swear,
Whose sea-beach is the goblet's brim;
And here it is they drown old Care—
But what care we for him,
So we but float on wine!

III.

"Grey Time shall pause and smooth his wrinkles,
Bright garlands round his scythe shall twine;
The sands from out his glass shall sprinkle,
And fill it up with rosy wine!
With rosy, sparkling wine!

IV.

"Thus hours shall pass which no man reckons,
'Mongst us, who, glad with mirth divine,
Heed not the shadowy hand that beckons
Across the sea of wine!

Of billowy, gushing wine!

v.

"And though 'tis true they cross in pain,
Who sober cross the Stygian ferry,
Yet only make our Styx Champagne,
And we shall cross right merry,
Floating away on wine!

VI.

"Old Charon's self shall make him mellow,
Then gaily row his bark from shore:
While we and every jolly fellow
Hear unconcerned the oar
That dips itself in wine!"

It will be observed that the original cost of the wine is not the only item to be paid for; the labour, the bottles, corks, cases, packing, envelopes, freight and shipping charges, have likewise to be added.

In relating the system adopted when the wines are disgorged, I incidentally mentioned the addition of liqueur. Wines of inferior vintages, which are constitutionally weak and acrid, must have an extra dose of liqueur to make them at all marketable; while those of good vintages, containing naturally much saccharine and spirit, require but little sophistication. In my analysis of various Champagnes, where the percentage of liqueur has been given to me, I have been unable to make the result of my chemical examination agree with the furnished proportions. Such failures are accounted for on further investigation. One facteur will make his liqueur twice as sweet as another, some using as much as fifty-six kilos of candy to a hectolitre, whilst others will use only one-half, or perhaps only one-third of that quantity; hence to give to a wine an equal proportion of saccharine it will

require but a small quantity of the rich, or a considerable quantity of the poorer liqueur. It is evident that where the weaker liqueur is used, the less there will be of actual wine, and if the wine is not of good character this may be of little importance. Now this is one of the secrets attending the marvellously lowpriced wines which are brought into the market by some unscrupulous dealers who care more for their own pockets than for the stomach of the consumer. There are wines which though sweet are of fine character. They are light and elegant. This is the style of wine consumed amongst the higher orders of the French, Belgians, and Germans. They allow no brandy in the liqueur. To my palate it is eau-sucré, with just the flavour of Champagne. The wine principally consumed in Russia is made up with a large proportion of liqueur highly fortified. The Americans have a more modified taste, somewhat between the Russian and the French style. In England the taste is rapidly inclining

towards dryness, and is certainly the purer. If the Champagne facteur studies his own immediate pecuniary interest, he would desire that a taste for a very sweet wine should predominate. A dry Champagne must be a perfect wine. If it is not sound, its acidity is immediately discoverable; if it is coarse, or has a bad flavour, it cannot be sold as a dry wine. These defects must be covered with a good dose of well-fortified liqueur. To some extent it is fortunate that dry Champagne is not generally appreciated, for it would be somewhat difficult to meet the demand, as none but wines of the first quality are palatable in their natural condition. A sweet Champagne may be made from almost any wine, although it will be all the better if it is made from the finest growths. The choice between a sweet or a dry wine is a matter of taste, but it is certain that whilst there are many converts from the sweet to the dry or moderately dry, the connoisseur who has a taste for the unsophisticated wine will

never venture upon a second glass of the rich or sweet, however fine the quality may be, or whatever celebrated brand the cork may bear. Your real judge of Champagne is quite independent of popular brands; he has a reminiscence of former sufferings, and dreads the dyspepsia following an indulgence in frothy, sweet, and potent liquids. For many of the inferior wines which occupy a somewhat prominent position, not only at hotels, but at the tables of the affluent, the public is responsible. They require a noisy, effervescing, frothy Champagne, and the manufacturer does his utmost to gratify his patrons. A strong effervescence generally accompanies excessive sweetness, and the latter, as I before observed, serves to cover the meagreness and acidity of an inferior wine. There are seasons of so favourable a nature for the full ripening of the grape grown in some districts, that the wine is found to contain an abundance of saccharine, and the recent vintages of 1865 and 1868 furnish quantities of

the finest wines to be had in their natural state. These wines are perfect, both in bouquet and aroma. They sparkle briskly in the glass. The effervescence is of a creamy, not a frothy nature, continuing to rise up in bubbles, and sparkle for hours, the reason being that good wine absorbs largely the carbonic acid gas generated in the course of its manufacture. The effervescence from inferior Champagne vanishes like soda-water. The gas, instead of being absorbed in the wine—matured in it, accumulates in the vacant space above the liquid, and thus when the bottle is opened the cork is ejected with great violence, and is followed by a torrent of froth. Champagne, as it is generally prepared for consumption, improves very little by age, although the natural wine (vin brut), if of good quality, is better year by year. I once tasted, at Pierry, Champagne in its natural condition, made in the year 1817: it had a slight bead upon it when poured into the glass; I should have anticipated that it would

have become hard, but it was beautifully soft, what the French term velouté, and of exquisite flavour and bouquet. In tasting Champagne, in order to get at its true character, plenty of time must be taken. Brain as well as palate and sight must be brought simultaneously into action. There should be no conversation going on, and the subject should be well studied during the tasting process. The opinion of any one who gulps down a glass of Champagne and at once pronounces his judgment, is worth nothing. The skilful taster has learned that the organs of taste are placed not only at the point of the tongue, but also at the root; that whilst the first will immediately detect any gross imperfections, such as acidity or bad flavour, thus acting as a sentinel to the palate, stopping, in fact, any further transit by an instinctive action, it is left to the more delicate organs at the root to discriminate all the fine distinctions which belong to the wine; and it will be observed that he who is experienced in

tasting sips the wine submitted to his judgment, and turns it slowly over his tongue, bringing it again and again backward and forward in his mouth until his palate has its full flavour. If he is tasting in his sample-room he takes a larger quantity into his mouth, bringing it in full contact with the whole tongue, but especially with the root of it, and after a while prudently rejects it. If he were to swallow sample after sample, his brain would soon cease to assist in his judgment. I have my doubts whether the judgment of those who cultivate an extensive moustache can be relied upon as to a nice perception of bouquet in wine, if after smelling they proceed to taste: with one operation they may be successful, but it is impossible to avoid the wine coming in contact with the moustache; this absorbs some portion of it, however small, and must leave its odour upon the lips and interfere with the bouquet of the next sample. I speak from experience, as when in earlier days I cultivated

this appendage I was for a long time perplexed, and imagined that my sense of smell was less acute than usual. After tasting wines redolent of enanthic ether, the moustache becomes impregnated, and subsequent wines submitted to the nostrils appear to possess a fragrance which does not belong to them. A friend of mine, who was almost as proud of his moustache as he was of his cellar of fine wines, once complained to me that he could not discover any bouquet in his wine after his soup. I soon enlightened him as to the cause (which was simply that the savoury and greasy particles of the soup adhered to his moustache, effectually intercepting the enjoyment he might otherwise have had from the bouquet of his wine).

It is not to be expected that the general reader will comprehend many terms which are technically applied to the character of wines; even qualities so distinct as "flavour" and "bouquet" are often confounded. The flavour of wine, called by the French sève, indicates

the vinous power and aromatic savour which are felt in the act of swallowing the wine, and continue to be felt after the passage of the liquor. It seems to consist of the impression made by the alcohol and the aromatic particles which are liberated and volatilized as soon as the wine receives the warmth of the mouth and stomach. The seve differs from the bouquet inasmuch as the latter declares itself the moment the wine is exposed to the air; it is the criterion of the vinous force or quality of the alcohol present (being in fact greatest in the weak wines), and influences the organs of smell rather than of taste. In the red wines of Médoc and the Graves, the sève and the bouquet exist only in old wines, and experience has alone told the brokers that when wines of particular growths present themselves without harshness (veredeur), with colour, body, and vinosity, they will when old acquire a balsamic flavour, sève, and become mellow (moëlleux); besides possessing colour and body,

they will also keep well, which constitutes the perfection of wine.

The bouquet of wine is altogether a new product, and is in no way dependent upon the perfume of the grape from which the wine is Red wines scarcely ever retain a trace of the odour of the grapes, the Muscadine, however, are an exception, especially the Lunel, and the Frontignac. It has been recommended to suspend some of the ripest and most odoriferous bunches of the grapes in the casks after the first fermentation has subsided in order to heighten the perfume of the wine, a practice long pursued in the vini raspati of the Italians, and the vins rapés of the French. But if the *enanthic acid* and *enanthic æther*, on which the bouquet depends, be the consequence of the true process of putrefaction (somewhat like that which occurs in must, by which the odour is evolved) by a mutual interchange of the elements of gluten and sugar, this process cannot accomplish the object, and only involves

the risk of exciting a hurtful fermentation. The best account of the bouquet of wine is given by Liebig, who, with Pelluci (but according to Dr. Mülder, Fauré) discovered enanthic æther. It is well known that wine and fermented liquors generally contain, in addition to alcohol, other substances which could not be detected before their fermentation, and which must have been formed, therefore, during that process. The smell and taste which distinguish wine from all other fermented liquids are known to depend upon an æther of a volatile and highly combustible acid which is of an oily nature, and to which the name of Enanthic Æther has been given. Enanthic acid contains an equal number of equivalents of carbon and hydrogen, exactly the same proportion of those elements, therefore, as sugar, but by no means the same proportion as oxygen.

The wines of warm climates possess no odour. Wines grown in France have it in a

marked degree, but in the wines from the Rhine and Moselle the perfume is most intense. The kinds of grapes upon the Rhine which ripen very late and scarcely ever completely, such as the Riesling and Orleans, have the strongest perfume or bouquet, and contain in proportion a larger quantity of tartaric acid. The earlier grapes, such as the Ruländer and others, contain a larger proportion of alcohol, and are like Spanish wines in their flavour, but possess no bouquet.

The reader must excuse my being somewhat discursive in these descriptions. The consumption of wine is greatly on the increase, and as a consequence spurious compounds under the name of wines unfortunately find a market. Consumers who are deluded into their purchase, whilst they are aware of their inferiority and suspect their genuineness, are wanting in the knowledge of what are the essential differences between genuine and sophisticated wines. In giving an account of cer-

tain constituents to be found only in fine and genuine wines, I trust that in my desire to be of use I have not been too prolix. Dr. Druitt, in his report on cheap wines, gives a chapter on the parts, properties, and desirable qualities of wines, and, as consumers generally place more reliance on the physician than the wine merchant, the doctor's definition may be considered of more value than that of a professional connoisseur. I avail myself of extracts from the work referred to. He says—

"In the first place, in drinking a good large sip of the wine, does it prima facie strike us as being one liquid or a compound of many? Wine should have an absolute unity, it should taste as one whole. True, we may distinguish various properties on reflection, but they should be as parts of a whole, and not as independent units mixed together. Real bad wine resembles a black draught, hence something sweet meets one part of our gustatory organs, then something sour, then something fruity or

bitter, or hot, or harsh, just as if half a dozen ill-blended liquids came out of one bottle.

"2nd. Wine should have a certain generosity of taste. Unless spirit could be extracted by distillation it would not be wine, but there should be no smell nor taste of added and ill-combined spirits, nor that heat about the throat which they cause.

"3rd. Wine, like all drink used by healthy grown men, is slightly sour. . . . Nature abhors alkalinity. A certain amount of sourness belongs to all wines, and we have it naked in the well fermented wines of France and Germany (Claret, Burgundy, Hock, &c.), and disguised in the imperfectly fermented and sweetened and fortified wines of Spain, Portugal, the Cape, &c. The degree in which the natural sourness of wine affects us depends much on the state of the palate. Divine instinct teaches most men (who have not addled themselves after the dyspeptic physicians and writers on diet) that something sour is good with fish and

other gelatinous things, and with what is fat and high flavoured; not good with sweets or fruit. But an excessive sourness depending on acetous degeneration or *prick* is bad, especially if combined with great alcoholic strength and taste of added spirits. Practice soon detects this.

"4th. Sweetness is a characteristic of many good wines. . . . German sweet wines have their place and uses, of which more hereafter.

"5th. Whether sweet or dry or acidulous, we look in wines for a certain stability, a clean round perfect taste, and for the absence of what indicates change or fermentiseability. There is a certain mawkish sickly sweetness (it is most like that of the sugar which is apt to candy—i.e., to crystallize out of over-kept preserves, such as currant jelly) which, once tasted can never be forgotten, and which indicates want of firmness.

"6th. Roughness or astringency is a most important property, and belongs to most red

wines. In moderate degree it is relished as sourness is by a healthy manly palate, just as the cold souse is welcome to the skin. In excess it leaves a permanent harshness on the tongue.

"7th. In the next place we look for body. This is not strength, though the fullest bodied wines as a rule are the strongest. Spirit and water have no body. It is the impression produced by the totality of the soluble constituents of wine. The extraction—that which gives taste to the tongue, and which, as wine grows older, is deposited with the cream of tartar forming the crust.

"Sth. Next come the odoriferous principles which give flavour, odour, and bouquet, and which constitute the glory of wine and its distinction from other liquors. . . . Bouquet is that quality of wine which salutes the nose. Very high bouquet in cheap wine is suggestive of adulteration. Flavour is that part of the aromatic constituent which gratifies the throat.

"9th. The wine must satisfy. A man must feel that he has taken something which consoles and sustains. Some liquids, as cyder, and some thin wines, leave rather a craving empty hungry feeling after them.

"One more word let me say of the uses of pure wines. They increase the appetite, they exhilarate the spirits, they tend to fill the veins with pure healthy blood, and at the same time favour the action of the excretory organs; they are good in anæmia and chlorosis. How often have I wished that the patients coming from a dispensary or out-patients' hospitalroom could have had a bottle of pure wine instead of the mixture that they carry away in their dirty bottles! Mixture too contaminated with methylated spirit! which the infernal ingenuity of wholesale chemists supply at low rates in the shape of 'tinctures' to parsimonious committees! Oh charity! what crimes are committed in thy name!"

It will be understood that Dr. Druitt is not

referring especially to Champagne in the above extracts. With respect to this wine he observes:—

"Sparkling wines must not be passed over without one word of notice because of their very great medicinal virtues. When, on an emergency we want a true stimulant to mind and body, rapid, volatile, transitory and harmless, then we fly to Champagne. But Champagne to be good requires such care and skill, and is subject to so much loss in its manufacture, it is so truly a child of art, that it cannot be cheap. The properties of good Champagne are firmness and cleanness with high grapy and sometimes true vinous bouquet and flavour, which must be appreciated when the effervescence has passed off, and for this purpose the wine must be judged of when it has been open three days (?). It may be sweet or may be dry, but must be clean.

"It must have these high qualities, in spite of the fact that its fermentation has been

checked, and that it has been subjected to dosage with brandy and sugar. . . . . Bad dry Champagne tastes of bad wine and bad brandy in about equal proportions, and to these bad sweet Champagne superadds the flavour of brown sugar candy. There is nothing more dangerous for a patient subject to acid dyspepsia. Amongst the maladies which are benefited by good Champagne is the true neuralgia, intermitting fits of excruciating pain running along certain nerves without inflammation of the affected part, a consequence of malaria, or of some other low and exhausting causes. But there is another neuralgia which is really a true rheumatic inflammation of some nerve, especially the sciatic, and attended with all the gastric and assimilative disturbance characteristic of rheumatism; and I can conceive of nothing more mischievous than the administration of bad Champagne in such a condition. Yet I have known it done."

In order to show the vast importance of the Champagne trade, it is desirable that the reader should be acquainted with the extent of country devoted to this particular vine culture. I give it from the best resources I can command, published statements from the Chamber of Commerce at Rheims. The vineyards in the whole of the department of Champagne, comprising the Ardennes, the Marne, the Aube, and the Haut Marne, cover an extent of 55,540 hectares, or 138,870 English acres of vines; and it is calculated that in the whole department there are not less than 23,000 proprietors; those in the department of Rheims number at least 12,000. It must not be supposed that the whole of this extent of vine land is converted to the culture of the grape used in making Vin Mousseux (sparkling Champagne). The portion of the country producing the grapes used for this purpose I have already made the reader acquainted with, and is shown upon the map;

it is said to cover 18,000 hectares of land (45,000 acres). The quantity of wine produced varies, of course, with the season; but the average may be taken at 636,200 hectolitres (13,996,400 gallons). This quantity, however, is not all converted into vin mousseux. There are, as before mentioned, choice red wines made at Rilly and Bouzy, besides large quantities of ordinary red wine which is used for common consumption. The last statement which I have been able to collect of statistics of the Champagne trade gives a comparison between the stock and consumption for the last twenty-four years, commencing with 1845 and ending in 1869. This is from the Chamber of Commerce at Rheims, and shows the exportation of wines from the Champagne districts to foreign countries, the home consumption, and the transactions between the producers in the department, from April to April of every year since 1844.

Total commercial produce.	9,213,390	9,169,520	8,775,485	8,186,874	8,044,475	7,837,739	9,909,975	11,355,417	12,897,509	16,198,219	14,545,610	13,961,305	15,628,699	13,554,209	13,753,059	15,708,846	16,601,330	13,475,676	15,021,456	18,471,618	17,332,730	17,938,793	21,077,659	19,878,605	22,377,529	25,358,264	
	9,21	9,16	8,77	8,18	8,04	7,85	9,9(	11,33	12,88	16,18	14,54	13,90	15,65	13,58	13,73	15,7(	16,6	13,47	15,0	18,47	17,33	17,93	21,03	19,87	22,37	25,35	
Number of bot- tles sold by one producer to the other,	2,577,738	2,153,607	1,708,204	1,234,678	884,025	1,130,960	1,920,435	3,234,985	4,156,718	5,791,180	5,197,094	4,262,265	4,669,683	3,764,445	3,281,010	4,403,830	5,415,599	3,977,886	4,316,249	5,685,484	5,429,663	4,742,761	7,575,430	6,077,752	6,462,839	7,870,964	
Total amount of follos sold.	6.635,652	7,015,913	7,067,281	6,952,196	7,160,450	6,706,779	7,989,540	8,120,432	8,740,790	10,407,039	9,348,516	9,699,040	10,959,016	9,789,764	10,472,049	11,305,016	11,185,731	8,497,790	10,705,207	12,786,134	11,903,067	13,196,132	13,502,229	13,800,853	15,914,690	17,487,300	
Deliveries for home consump-	2,255,438	2,510,605	2,355,366	2,092,571	1,473,966	1,705,735	2,122,569	2,162,880	2,385,217	2,528,719	2,452,743	2,562,039	2,468,818	2,421,454	2,805,416	3,039,621	2,697,508	2,592,875	2,767,271	2,934,996	2,801,626	2,782,777	3,218,343	2,924,268	3,104,496	3,628,461	
Quantity of bot- tles exported,	4,380,214	4,505,308	4,711,915	4,859,625	5,686,484	5,001,044	5,866,971	5,957,552	6,355,574	7,878,320	6,895,773	7,137,001	8,490,198	7,386,310	7,666,633	8,265,395	8,488,223	6,904,915	7.937,836	9,851,138	9,101,441	10,413,455	10,283,886	10,876,585	12,810,194	13,858,839	
Representing hectolitres.	194,049.30	190,399,99	156,780.80	192,692,61	177,418.92	170,827.11	170,375.15	182,545.42	161,629.35	147,783.67	174,359.10	133,068 ,,	126,903.34	180,240.27	236,069 ,,	297,067.35	251,961.89	252,121.38	233,444.61	237,205.99	277,241.85	284,795.77	313,405.59	299,744.02	270,757.34	327,271.35	
Yumber of bottles in stock on hand of wholesale mer-chants on the 1st of April of every year,	23,285,818	22,847,971	18,815,367	23,122,994	21,290,185	20,499,192	20,444,915	21,905,479	19,376,967	17,757,769	20,922,959	15,957,141	15,228,294	21,628,778	28,328,251	35,648,124	30,235,260	30,254,291	28,013,189	28,466,975	33,298,672	34,175,429	37,608,716	37,969,219	32,490,881	39,272,562	
YEARS.	1844—45	1845—46	1846-47	1847—48	1848—49					1853-54	1854-55	1855-56	185657	185758	1858-59	1859—60	186061	1861—62	1862—63	1863—64	186465	1865-66	1866—67	1867—68	1868—69	1869-70	

Thus, while the production has nearly trebled itself during twenty-four years, and the export to foreign countries has increased in the same ratio, there is only a rise of about  $37\frac{1}{2}$  per cent. in the quantity consumed in France; and how much of this is imbibed by English travellers it is impossible to say, probably the entire additional quantity.

I have in former pages alluded to the wealth possessed by Champagne manufacturers, the fortunate possessors of a brand which is in repute. It is really and truly solely the monopoly of this brand which enables the proprietors to add year by year to their already large accumulated gains. There is no superiority of quality in the wine, as is known to those who are well acquainted with the Champagne trade either as manufacturers or dealers. Whilst it is sometimes amusing, it is often trying to the patience to listen to all that the merchant is compelled occasionally to hear from the would-be con-

noisseur who believes in no other wine but that which has a certain brand upon the cork or label upon the outside of the bottle. The quality is a thing which he knows nothing about: he believes in the brand, and he gets his hobby and pays for it. It is the knowledge of this weakness (a very prevalent one with John Bull) that prompts many competitors to most strenuous efforts to get up a name, and all manner of practices are resorted to for this achievement. Advertisements cunningly worded, extra allowance to wine merchants who will promote the sale, bribes to hotel-keepers and proprietors of steamboats, the same to the managers of public establishments, paragraphs in newspapers that at such a dinner the Champagne was So-andso's, and was pronounced to be of extraordinary quality; fees to waiters at hotels, and gratuities to stewards and butlers in the service of the nobility. Neither Norwich nor Bridgewater can surpass in bribery and cor-

ruption the attempts to give currency to a brand of Champagne. All these manœuvres are followed up by a well-organized method of touting. Showy labels meet you at railway stations; everything is done that is possible to familiarize the public with the name; and all these combined attractions have successfully brought many a wine into a demand that its real quality did not deserve. Sometimes it is a noted "Carte blanche," and there are many noted "Carte blanches;" but if one "Carte blanche" in particular can be got on the royal table, or the Prince of Wales can be induced to pronounce a favourable opinion upon it, the "Carte blanche" proprietor's fortune is made. He puts on from ten to twenty shillings per dozen upon his wine, and there are found people in the world willing to pay it. So much for snobbery!

Upon this subject I offer a suggestion to the English wine merchant, to have nothing to do with the brand of the foreigner; get the

best possible wine you can, but insist upon your own brand upon the cork, and your own name upon the label. It is you who are responsible for the quality to your customer the consumer; it is to you the reputation and credit of the selection belongs; and why should you pay a premium to others for advertising their names, and thus encourage a monopoly prejudicial to your own interests? The exercise of a little judgment and perseverance would soon place the English merchant in a far better and more independent position than he is at present. It is to the existence, for so many years, of a shortsighted policy that we are indebted for the prejudice in favour of particular brands.

The value of Champagne in illness has already been slightly referred to. Dr. Druitt has given his testimony to its medicinal virtues, he has shown that it is a true stimulant to mind and body, and he offers his opinion as to its beneficial effects in cases of true neu-

ralgia. His judgment will be supported by the majority of the profession, although generally all modern practitioners do not advocate the use of wine as a medicine to the same extent as the ancient physicians. Many hesitate to give a professional sanction to what may be termed the gratification of a depraved taste, and fear that a habit formed during illness may be continued in convalescence; or they doubt if their patients will procure wine of the purity, quality, and age necessary for their condition. They are aware of the sophisticated trash sold under the name of wine, and that to take such compounds into the stomach would produce mischievous effects and disorganize the system. It is the best and purest only of whatever class of wine may be ordered that must be used in illness, and the only security which the patient has is to send to a merchant of standing and respectability who will guarantee the genuineness of that which he sells.

In cases of weak digestion Champagne, if pure, is one of the safest wines that can be In typhoid fevers, in weakness, in drunk. debility, when there is a deficiency of the vital powers, there is nothing which can take its place; it enables the system to resist the attacks of intermittent and malignant fever, and there are innumerable cases in which its application has been salutary. Remarkable instances are known to the writer of persons who, having been prostrated by illness to almost the last extremity, when the medical attendant had pronounced the recovery to be hopeless, were resuscitated by taking Champagne. Fresh vigour was supplied to the weakened and exhausted frame, and the stomach then getting some tone, was enabled to digest nutritious food. In this way the powers of nature may be so assisted as to afford reasonable hope of ultimately overcoming disease. The moderate use of Champagne has been found to assist the cure of hypochondriacal affections and other nervous diseases, when the application of an active and diffusive stimulus was necessary. It also possesses marked diuretic powers. An opinion prevails that Champagne is apt to occasion gout, and yet that disorder is scarcely known in the country where the wine is made. Champagne is too often drunk before it has attained its perfect maturity, and, when it is required in cases of illness, it cannot be too much impressed upon those who require it, to get that only which is of first quality and sufficient age. For such purposes it should not be less than from five to ten years old.

Champagne is eminently a social as well as a festal and jovial wine, it breaks the monotony and wearisomeness of a lengthy dinner. It is Brillat Savarin, or one of his disciples, who says:—"Champagne with its amber hue is éclat, its sparkle and its perfume arouses the senses and produces a cheerfulness which flashes through the company like a spark of

electricity. At the magic word Champagne the guests, dull and torpid with good feeding, awake at once. This lively, ethereal, and charming beverage sets in motion the spirits of all; the phlegmatic, the grave, and the philosophic are surprised to find themselves amiable; in the wink of an eye (or the pop of a cork) the whole banquet has changed its physiognomy." But let us hear what a good solid English writer says upon the subject. Mr. Walker, well known as the author of the "Original," in his treatise on the art of dining, remarks:-" Of whatever materials composed, I never knew a party that could be said to go off ill when there was a judiciously liberal supply of good Champagne. I say judiciously liberal, because there may be too much as well as too little, though the error comparatively speaking is seldom on the side of excess; but I have seen, when a party has been raised to what I call the Champagne point of conviviality, that an extra quantity has

caused a retrograde movement by clogging the digestive powers. In this, as in all other matters relating to the table, but here especially, much must depend upon the eye, the judgment, and the resolution of the master. He must have liberality to give attention, and skill to regulate, and courage to stop.

"There are two classes of dinner-givers to whom I do not address myself, because I know it would be in vain. The first is that class who began their career, and had their habits formed during the war, when Champagne was double the price it is now. They gave it then like drops of blood, and I have never yet seen an instance of liberalization. The second class is that who merely give it as a part of their state, and deal it out to the state prisoners round their table only to tantalize them. I have no hope then of producing any effect except upon those who date their assumption of table government on this side of Waterloo, and who have or are capable

of acquiring the same contempt of show that I myself have. To give Champagne fair play it ought to be produced at the very beginning of dinner, or at any rate after one glass of Sherry or Madeira. Any other wines rather unfit the palate for it. The usual mode is, as with other delicacies, to produce it after the appetite is somewhat palled, and I have often thought it particularly ungallant and ungracious, when there are ladies, to keep it back till a late period of dinner, and such a practice often presents an absurd contrast of calculation and display. According to my doctrine, the Champagne should be placed upon the table so that all may take what they like, till the presiding genius pronounces in his own mind that there has been enough, which is not difficult to a practised eye. This supposes a supply at discretion up to the Champagne point, which is very agreeable on particular occasions, or now and then without any particular occasion, but would not be convenient

to most people or even desirable if convenient. I am far from objecting to a limited supply, even the most limited, that is, one glass round, but I do object to the period when it is usually served, and to the uncertainty with which it is served.

"The advantages of giving Champagne, whatever limit, at the beginning of dinner, are these, that it has the greatest relish, that its exhilarating quality serves to start the guests, after which they seldom flag, and that it disposes people to take less of other wines afterwards, which is a relative and sometimes even an absolute saving to the pocket of the host, and it is undoubtedly a saving to the constitution of the guests. With wines, as with meats, the serving of the most delicate first. diminishes consumption—a desirable effect in all respects. I know that a couple of glasses round of Champagne at the beginning of dinner will cause a less consumption, and with better effect than the same quantity or more at

a later period; and where there are ladies, the portion they choose to take is most grateful to them upon this plan, and often the only wine they wish to accept. At the present price of Champagne, if it is judiciously given, I believe it is on many occasions little or no additional expense, and its effect is always contributive of exhilaration. By promoting exhilaration it promotes digestion, and by diminishing the consumption of other and perhaps stronger wines, is consequently favourable to health. No other wine produces an equal effect in increasing the success of a party, and a judicious Champagne-giver is sure to win the goodwill and respect even of those who can command it at pleasure, because a great deal depends upon the mode of dispensing. If it is handed round often, it should not be handed round quick, at least after the second glass, but at such intervals as the host points out. If it is placed upon the table, regulating power is necessary to give it sufficient, but to

restrain over-circulation. As the only anxiety of many who give parties regardless of expense is that they should go off well, I must repeat that they cannot fail if there is a liberal supply of Champagne heartily given. Of course there will be various degrees of success, depending upon various circumstances; but Champagne always turns the balance to the favourable side, and heartiness in giving will compensate for many defects in other particulars. I must here add, that in little fêtes champêtres Champagne has great efficiency, and is a specific against that want of spirit that not unfrequently occurs; also on any convivial occasion where there is an absence of something desirable in the way of comfort or convenience, or when any disappointment has happened, Champagne is the most powerful auxiliary in remedying the omission and making it forgotten.

"In short, when Champagne goes rightly, nothing can well go wrong. The less it is mixed with other wines the better it agrees with any one; and the objectionable effects attributed to it are often in reality the result of too much combination with other liquids. Taken simply and in due quantity, I think there are few constitutions to which it would not be beneficent, and I have frequently seen invalids who I have thought would have been all the better for an alterative course of it."

The following enjoué description of a "Marriage Feast in Champagne" is from the Wine Trade Review:—

"A gentleman belonging to a Bordeaux family was united the other day to a young lady of Champagne, in the glorious old cathedral of Rheims, where the old monarchs of France were crowned. The old habit of grand, marriage feasts is still kept up in France, and it is only now and then in the aristocratic society of Paris that the bridegroom hurries away his young bride into the country after a cold collation, which sometimes has rather a funereal air. The dinner on the occasion to

which we refer was magnificent, and there were a hundred guests; and as they say in France that the better the dinner and the larger the company, the warmer are the blessings showered on the new-married couple, the lady and gentleman in question ought to be supremely blessed. Our object in referring to it is to illustrate the principle laid down theoretically in all books about wine-drinking which should preside over the service of particular wines for each course, the locality and the parentage of the bride and bridegroom giving the case special importance.

"As good viands and good wine can no more be divorced in France than man and wife, and as the result in each case depends on the compatibility of the elements, we give the *carte* complete, and recommend it to our friends the gourmets, not the gourmands. In the first place, there were tapioca, Crecy spring, and other soups, with *bouchées* à la reine, delicate ittle patties to accompany them, the liquid

garnish consisting of Madeira, white Hermitage, Sherry, and Riesling. The soups were relieved by turbot, in whose honour the glasses were filled with Barsac, Rheingau, and Meur-The entrées consisted of haunches of venison, Toulouse pullets, hot partridge pasties —a production for which Rheims is famous and filleted soles normandes, and the accompanying wines were Saint Emilion, Saint Julien, Pomard, and Corton. The roasts were dindes archi-truffées. The wines in which his Majesty the Archi-truffled was toasted were Saint Estèphe, Verzenay, Bouzy, and Volnay. According to French order, the vegetables come next, alone in their glory, and of course they were primeurs, archi-early French beans, maître d'hotel, and green peas. With these delicate garden-stuffs the wines served were Sauterne and Montrachet. In the next course the dishes have about the same proportion to the wines as the bread had to the sack in Falstaff's bill at the Boar's Head; they were simply appetisers, all cold, salmon au bleu, York ham in jelly, those interesting little cray fish, the écrevisses, pâtés de foie gras de Strasbourg, and salade russe, attendant on the grands crus of Léoville, Mouton Clos, Saint Georges, Clos-Vougeot, and Hermitage of 1849. The sweet dishes were plum-pudding au rhum and ices, and in their company flowed Gruand-Laroze, Sarget, Château-Latour, and the pearl of wines, the pride of the Côte d'Or, the lordly Romanée-Conti. We confess we do not quite understand plum-pudding with burnt rum over it, going with such liquid jewels, but Bordeaux and Champagne combined must be right, and we bow acquiescence. Of course the bouquet was worthy of the banquet, the confectionary must have been supplied by the fairies, and the fruit sent direct by the goddess Pomona herself; and now came the turn of Champagne, who poured over all a golden amber and rosy flood of her best marks accompanied by a gentle rill of Muscat of Frontignan from the Mediterranean.

There was still another feature without which a French dinner would be like a face without a dimple—the coffee. This was produced from what our French friends would call a blending in perfect proportions of Mocha, Bourbon, and Martinique berries, roasted with scientific skill, while the bridal guests were already discussing the archi-truffled turkey or the partridge pie, and with its exquisite aroma were mingled those of Kirsch from Aillevilliers, fine Champagne brandy that came into the world with the bride and bridegroom's papa and mamma, Chartreuse, green and yellow, andtell it not in Gath—old Jamaica rum. Lastly, there came stealing over all a gentle aromatic perfume, a light delicious vapour, said to have been wafted direct from Havannah.

"You would imagine that such a feast would terminate the bridal ceremonies; no such thing. The good folks of Rheims keep up the ancient charter. The dinner on the occasion in question was followed by a ball worthy of it, the trip of many twinkling feet continuing for hours after the bride and bridegroom had slipped unperceived away; and on the following day the whole company met again at déjeuner—a feast little inferior to the former, passed the afternoon according to their fancy, in promenades, in carriages, on horseback, or on foot—taking a walk on horseback is not a bull in French—or at the billiard-table; met again at dinner to repeat the ceremonies of yesterday with variations, and again at night danced till crow of cock. That is the way our gay neighbours of France ring the marriage bells in the provinces.

"Languid city belles and beaux will ask with astonishment how the mortal frames of men, and particularly of women, can bear such prolonged junketings. The secret is contained in a single word—Champagne! Like the roasts and the entrées and the entremets, the quadrilles and the polkas and the waltzes had their attendant spirits, amongst whom were

Moët, Sillery, Clicquot, and Aï; and Champagne, to quote the expressions of a French journalist, gives tone, leaves the breath pure, and gives vigour to the legs. Apropos to this we may mention a very pleasant custom which exists in Paris when people are foolish enough to give parties in summer. Everybody who has visited France knows the water-bottles of the cafés with a large lump of pure ice frozen within them. A number of these are ordered, the water is partially or entirely poured off from the ice and replaced by Champagne. There is nothing equal to it for evening parties."

For pic-nics, balls, weddings, and other festive occasions, Champagne-cup is a very agreeable introduction, but it requires some amount of judgment to qualify the proportions so as to make the cup a success; those who have arrived at such perfection as to give satisfaction to every one are exceedingly fortunate. There are some who have considerable

reputation for brewing a "Good Cup," and who can be trusted on all occasions; such persons are considered desirable acquisitions to a summer out-door gathering. The following receipts have been tried and have given general satisfaction. Of course much depends upon the maker, especially when the exact proportions of certain things cannot be given; for instance, in using balm or borage care must be taken that too much is not used, or the herbs allowed to remain too long, or the whole beverage will be rendered disagreeable. It is desirable, if the party be a large one, to have a tub or a good-sized pan, in which put 12 lbs. of rough ice and 3 lbs. of common salt; this will make a good cooling mixture in which to embed your Cup, and let it remain until sufficiently cool to serve. It is preferable to putting ice into the Cup; I have, however, given the recipes with ice added, and leave it for adoption or not.

Soyer gives the following, which he calls

"Crimean Cup à la Marmora for a party of thirty." Put I quart Syrup of Orgeat, I pint Cognac Brandy, 1 pint Maraschino, 1 pint Jamaica Rum, 3 bottles Champagne, 2 bottles Soda-water, 3 ounces Sugar (the oleo-saccharine),\* and juice of four lemons in a vessel; add 2 bottles Soda-water and stir well till the sugar is dissolved; pour in the syrup of orgeat and whip the mixture up well with an egg whisk in order to whiten the composition; then add the Brandy, Rum and Maraschino; strain the whole into the Punch-bowl, and just before serving add the Champagne, stir well with the ladle; this will render the Cup creamy and mellow.

Cup No. 1.—1 bottle of Champagne, 2 bottles Soda-water, 1 liqueur-glass of Brandy or Curaçoa, 2 tablespoonfuls of powdered Sugar, 1 lb. of pounded Ice, a sprig of green Borage;

<sup>\*</sup> Oleo-saccharine is made by rubbing a piece of sugar on the outer rind of a lemon or Seville orange, and scraping it, as it absorbs the essential oil contained in the rind.

put all the ingredients into a silver cup. If put into the cooling mixture described at the commencement the pounded ice may be omitted; the proportion of ice, whether used externally or internally, must be regulated by the server; in very warm weather a larger quantity will be necessary. Pass a clean napkin through one of the handles of the cup if it is intended to be handed round. When borage is not attainable, a few slices or part of the rind of a cucumber will answer the purpose.

A Cup much appreciated in Russia, and said to be exceedingly popular amongst the aristocracy, is made as follows:—For a party of twenty pour on some sprigs of balm, borage, or slices of cucumber, 1 pint of Sherry,  $\frac{1}{2}$  a pint of Brandy, the peel of a large lemon rubbed off lightly with one or two lumps of sugar; add the strained juice of the lemon and 3 oranges,  $\frac{1}{2}$  a pint of Curaçoa, full wine-glass of Noyau, 2 bottles German Seltzer-water, 3

bottles of Soda-water and 3 bottles of Champagne; sweeten to taste; when the flavour of the herbs is detected take them out and serve. There is little use in giving a further list; the flavour may be altered to suit particular tastes by using Maraschino, Orange Brandy, Chartreuse, Citronelle, or Cognac Brandy instead of Curaçoa, and aërated lemonade may be substituted for Champagne. Some make an infusion of 1 oz. of Gunpowder and Orange Pekoe Tea, mixed. Iced milk-punch is likewise occasionally used, and I have tasted a good Cup in which a pint of Strawberry Ice was a success.

The reader will begin to think that I have dwelt long enough on one subject, and there may be too much said even upon a good thing; and if the writer is not tired the reader may be. I will therefore only add a few remarks upon the temperature at which Champagne should be drunk to bring out its fine qualities, and with a word or two upon

the glasses that are most appreciated for its use, will bring my remarks to a close. I cannot fall in with the prevalent notion that icing Champagnes is an improvement; even to chill wine possessing high character and delicate flavour is completely to destroy both. Ordinary wines may be iced with impunity; and if the object be simply to imbibe a cooling and exhibitanting fluid, the expense attending high-priced wines may be avoided. At balls, when people are heated with the exercise of dancing, iced Champagne may be very refreshing; and for such occasions a good honest wine, of a moderately low price, will fully answer the purpose, and it may be reduced to a temperature little above the freezing point. If, however, we wish to recognise bouquet, flavour, and character in fine wine, it should have the temperature of from 50° to 54° Fahrenheit. With reference to the subject of wine-glasses, let it be remembered that a table may have abundance

of the most costly glass upon it, and yet there may be an absence of refinement and taste, a vulgar plenty, and nothing to give a charm to the eye. Such a state of things is quite possible in the establishments of gentlemen of wealth and position, and refinement in other matters, who do not care to pay attention to what has been termed the science of aristology. Such persons, however, are exceptions, as it will be generally found that a man of refinement endeavours at refinement in all things. Essential, then, to the perfect enjoyment of Champagne, is the style of the glasses from which it is drunk; and for this purpose they cannot be too large or too light; a glass with a short stem and thick in substance is the very essence of vulgarity. It may do for the dining-room of a public-house, but should be discarded from the table of a man of taste. Champagne sparkles much more vigorously in a glass that is pointed than in one that is round or flat at the

The old-fashioned tapering glass, called a *flute*, is the one generally preferred in Champagne. In France I have met with some of these flutes which will hold a whole bottle, others half a bottle of wine. These, of course, are of Brobdingnagian proportions, and are only fit for such orgies as are more honoured in the breach than the observance. There is no objection to the round glass of a cup form, provided it be plain and thin: the foot should be broad, the stem from three to four inches long, and the bowl contain at least one sixth of an imperial pint, or the eighth of a bottle. A very pretty effect is produced by having the stem hollow; the escape of the carbonic gas rising with its magic bubbles to the surface of the centre of the glass, gives the appearance of a miniature fountain. There is a better chance of meeting with the bouquet of the wine in these glasses; there is a certain fascination in dwelling over the perfume, and by a slight motion of the hand

occasionally agitating and enlivening the contents.

And now, to use the phraseology of the old writers, courteous reader, farewell. If you have had patience to follow me in my dissertation, and if, from its perusal, you are better informed upon my subject, and I have succeeded in my endeavour to make this most exquisite, renowned, and delightful wine more enjoyable to you, my labour will not have been in vain, and my compensation will be ample.



# APPENDIX.

MESSRS. WERLE & CO., successors to Madame Clicquot, have issued the following circular in relation to the Vintage 1869. I may add that the general opinion of others is contrary to Mr. Werle's, and that the development of the wine is considered favourable to its character, and very fine wine is expected:—

"Rheims, December 20th, 1869.

"This year, more than at any other time, our vines gave rise to alternations of bright hopes and of serious apprehensions.

"A most favourable Spring made us look forward to an early and abundant crop of superior quality, but in June the weather underwent a sudden change, and the flowering of the vine was in consequence unfavourably affected. Many of the young grapes dropped from the plants, and there was great inequality in those which resisted the bad weather. The cold summer nights were not at all favourable to the development of the fruit, and an indifferent result was looked for with certainty, when at the end of August the sun re-asserted its splendour and its prerogatives. Under its beneficial influence, the grape made

rapid progress towards maturity, so that quite early in October we were able to begin the vintage, the produce of which may be estimated at one-third of an ordinary crop for quantity, and of only moderate quality. At any rate, we do not think that a high estimate can, without rashness, be formed of the 1869's. It is not then to its exceptional quality, nor to the absence of stock of previous vintages, that we must attribute the exorbitant prices at which, in a few hours, all the produce of our vineyards was bought up. We shall probably find the cause of this great haste, in the constantly increasing consumption of our Champagne wines.

"The prices paid this year exceeded by more than 25 per cent. those of last season, which already seemed to have reached an extreme limit; and the unfortunate result of this has been to induce some buyers to complete their purchases, in vineyards which hitherto were not called upon to furnish their contingent to the Champagne Trade.

"These circumstances will evidently necessitate an early rise in the price of our Champagne. As, however, we are desirous of giving our friends ample time to accustom their buyers to this prospect, and of showing a fresh proof of our wish to look after their interest, we shall maintain till June 30th, 1870, our old prices and terms.

"Begging you to let us know, at your earliest convenience, the extent of your requirements for Spring,

"We remain, Sir,
"Your obedient Servants,
"Werlé & Co.,
"Successors Ve. Clicquot & Ponsardin."

Some time since the extract from Mr. Werlé's circular was in print. I have received a circular from Messrs. Théophile Roederer & Co., of Reims, an extract I give to show that it corroborates my statement in contradiction to Mr. Wérle's, with respect to the quality of Champagne Vintage 1869.

Messrs. Roederer say, "Last year's crop having attained uniform maturity over the different districts, has produced a wine greatly resembling that of 1868, but recognised as possessing more body and destined to rank among the best vintages. With reference to this year's crop (1870), it will be premature to form as yet an opinion as far as the quality of the wine is concerned. It is matter for regret that in consequence of the very severe winter the vines have suffered greatly from frost, which will undoubtedly reduce the quality." Messrs. Théophile Roederer's house is only recently established. M. Roederer of repute, M. Louis Roederer, the celebrated Champagne merchant whose good qualities (at least his wines) are as well known amongst aristocratic circles as at the first restaurants in Paris, died a short time since. He had a keen sense of humour, and his lively shrewdness is shown in the following anecdote. He received one day this letter:-

"SIR,—I have no money, but I adore Champagne. Be a Christian, and send me a basket of your worthy bottles. Thanks to them, I shall be able to forget my misery for a time.

"Yours, &c."

The merchant, equal to the occasion, and fond of a joke as well as of Champagne, replied as follows:—

"SIR,—Your idea of drowning your misery is bad; the perpetual presentation of my little account would only recal to you your sad position.

"Believe me, your sincere friend, &c."

The compilation of the accompanying list of Champagne Proprietors, Growers, and Merchants, has been one of some difficulty. It will be found in many respects very useful, and such a register was much required for reference. I give it as the best I can procure, and it must be taken as correct with "errors and omissions excepted."

## RHEIMS.

Champagne Merchants.

Association Vinicole de la Champagne, L. Jaunay & Co., 45 Coquebert.

Bernard, F., & Co., 4 impassé du Carrouge.

Binet fils, 1 bis, Consuls.

Boden aîné, 27 rue Ceres.

Burchard-Delbeck & Co., 2 Petit Arsenal.

Châtelain, C., de Montigny & Co., 17 Pluche.

Clicquot, E., 21 and 23 Henri IV.

Clicquot, H., 76 rue du Barbâtre.

Couvert, successor to E. Forest, 32 Ceres.

Farre, Ch., 61 Jacquart.

Fisse, Thirion & Co., 4 Mars.

Forest-Fourneaux, père et fils, 32 rue Ceres.

Frissard, père et fils, 17 Arbalète.

Gibert, G., pl. du Ch-de M. No. 2.

Gigot, Alex., 9 rue de l'Isle.

Gondelle, E., 15 Linguel.

Goulet, George & Co., 21 rue Large.

Goulet, N. & H., 36 Barbâtre.

Grouselle fils, 27 Henri IV.

Heidsieck & Co., 6 Prison.

Heidsieck, Charles & Co., 3 Mars.

Irroy, Ernest, 34 b. du Temple.

Krug & Co., 8 Saint-Hilaire.

Lanson, père et fils, 4 b. du Temple.

Lelegard, A., route de Châlons.

Loche, Ch., 6, Renfermerie.

Lossy (de) & Co., 4 Gren.-a-sel.

Manuel & Co., 26 Vesle.

Minet, jeune & Boom, 51 Coquebert.

Moreau, A., fils aîné, 21 rue St. Guillaume.

Morizet-Huet, 9 Sedan.

Mumm, Jules & Co., 6 Mars.

Mumm, G. H. & Co., 24 Andrieur.

Ohaus, F., 17 Deux-Anges.

Piper, H. & Co., 1 Notre Dame de l'Epine.

Pommery, Veuve et fils, 7 Vauthier-le-Noir.

Rivart, C., 19 rue des Templiers.

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# BRITISH AND FOREIGN SPIRITS:

THEIR HISTORY, MANUFACTURE, AND PROPERTIES, ETC.

BY

# CHARLES TOVEY,

Author of "Wine and Wine Countries," "Alcohol versus Teetotalism," &c. &c.

#### CONTENTS.

#### DISTILLATION.

"Upon my secure bower thy uncle stole With juice of cursed hebanon in a viall, And in the porches of mine ear did pour The leprous distilment."

Shakspeare. Hamlet, act i. sc. 1.

"Upon his hoary beard his breath did freeze, And the dull drops from his empurpled bill As from a limbeck did adown distil."

Spenser. Of Mutabilitie, c. 7.

"All hope is fled! our families are undone!
Provisions are all conveyed up to London;
Our copious granaries distillers thin,
Who raise our bread,—but do not cheapen gin."
Warton. The Oxford Newsman's Verses for 1767.

Derivation—Process described—Earliest introduction—Alembic—Compared to the human body—Arnoldus de Villa Nova—Raymond Lully—First introduction to France—Aqua Vitæ—A working distillery described—Mashing—Brewing—Distilling—The Excise—Their restrictions—Regulations—Inquisitorial system—Ordinary stills—Low

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#### GIN.

"This calls the church to deprecate our sin, And hurl the thunder of our laws on Gin."

Pope.

"Let the thunders of the pulpit descend upon drunkenness, I for one stand up for Gin."—Burke.

"Then shall each ale-house, then each gill-house mourn,
And answering Gin shops sourer sighs return."

Pope. Dunciad, b. iii.

Derivation—Home manufactured spirits in the reign of Charles II.—Complaints of—Failure of an attempt at monopoly-The Revolution-Second of William and Mary -Extract from Smollett, and Knight's History of England -Legislative interference to suppress the manufacture and sale of compound spirits-Act of 2nd George II.-Parliament brandy-The law found ineffectual-Act repealed-A petition from the magistracy of Middlesex-Sir Joseph Jekyl's motion in the House of Commons-Mr. Pulteny's speech in opposition—Preamble of the Bill -Sir Robert Walpole's letter to his brother Horace-The downfall of Mother Gin-Latin poems published at Oxford, 1723, translated, and other poetical effusions—The failure of the prohibition act-A lesson for the Maine Law Association—Extract from Tindall—Smollett—The result foreseen by Sir Robert Walpole-Treatment of informers, 1743-A bill brought in for the repeal of the former Act passed the Commons without opposition-Opposed in the House of Lords-Extracts from Lord Lonsdale's, Lord Bathurst's, and the Bishop of Salisbury's speeches-Repeal bill carried-The new act satisfactory -Duties upon spirits injudiciously levied-Tables shew-

ing the fluctuations—Effect upon the spirit trade—Rev. M. Chichester on the Irish distillery laws—Petition of the rectifying distillers—Letter to the Hon. B. Disraeli by a Scotch distiller—Gin manufacture—Analytical chemists and their statements questioned—Ingredients used in gin in the year 1820—Recipes for making gin as generally approved-West country gin-Fine gin-Plain gin-Cordial gin, &c.-Gin made without rectification-Dr. Muspratt's comments upon the process-The wholesomeness of gin defended-Medicinal character of the ingredients shown-Moderate gin drinkers long lived-Gin punch as drank at the Garrick Club-Gin sling-Gin drinking amongst the lower orders-A gin palace-The condition and the homes of the poor referred to-Practical suggestions as to their improvement—List of rectifying distillers—The business not a lucrative one.

# HOLLANDS-GENEVA.

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#### WHISKY.

"Their wine, like the *Irish Usquebaugh*, drunk immoderately, accelerates death."—Sir J. Herbert's Travels.

"Usquebaugh to our feasts in pints was brought up, an hundred at least."—Swift. Description of Irish Feast.

"Inspiring bold John Barleycorn,
What dangers thou canst make us scorn!
Wi' tippenny we fear no evil,
Wi' Usquebaugh we'll face the devil.

O whisky! soul o' plays and pranks! Accept a bardie's humble thanks! When wanting thee what tuneless cranks Are my poor verses!"

Burns.

Derivation of the word—Usquebaugh—Aqua vitæ—Campion—Nectar—Piment—Origin of distillation in Ireland discussed—3 and 4 Philip and Mary—The great Sham O'Neil—The castle of Maynooth and its fall—Curious receipt for making Usquebaugh—Usquebaugh part of the Irish materia medica—Whisky the national spirit of Ireland and Scotland—Toddy—Remarks and anecdotes thereupon—Malt whisky and grain whisky—Distillers in Scotland and Ireland—Distillation free from malt duty—Potteen—Donavon's description of a distillery—Morewood upon illicit distillation from malt, with an account of the process—The legalised method described—Extraordinary facts in relation to its manufacture—Excise regulations as to grinding the malt for distillation—Tables of allowances upon spirits in bond.

#### BRANDY.

"The Dutch their wine and all their brandy lose,
Disarmed of that from which their courage grows;
Whilst the glad English, to relieve their toil,
In healths to their great leader drink the spoil."

Waller. Instructions to a Painter.

"Forgetting pomp, dead to ambitious fires,
He to some peaceful brandy shop retires,
When in full gills his anxious thoughts he drowns,
And quaffs away the care that waits on crowns."

Addison. The Play House.

Meaning of the word—Brandy among the Jews in Morocco—Brandy in Barbary—in Persia—At the Cape—In America—Peach Brandy—Its manufacture—Spanish Brandy—Swiss Brandy—How made—The Norwegians and Swedes manufacture it in abundance—Their temperance notwithstanding—Gustavus III. and his monopoly—Extensive trade in Russia—Stoka Wara in Kampschatka—Its preparation—The cunning Cossack—Normandy—North of France—A hint for England—The potatoe-apple spirit—That from beet-root—Spurious imports from Holland and the Mediterranean—British brandy superior to foreign, Cognac excepted—Western district of France.

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#### RUM.

"I pity them greatly, but I must be mum,

For how could we do without sugar and Rum?"

Cowper's Pity for Poor Africans.

"Besides what Rum we sold by the gallon or firkin, we sold it made into punch, wherewith they grew frolicsome."

Dampier's Voyage to Campeachy, anno 1675.

Rum-Its derivation-Booksellers' practice in the last century—Rum books—Manufacture of rum—Where carried on-First plantations of sugar canes-Rapidity of culture—Requisites for a distillery—Dunder and general process of distillation of rum described—Proportion of rum produced from sugar, and number of gallons at proof from the wash and from molasses - Calculation of costs of produce—Rum converted into methylated spirit in place of turpentine—Demerara rum—Brazilian rum, originally of rude manufacture, now scientifically carried on-Jamaica rum-Its manufacture-Rum improved by age-Pine apple rum-The effects and use of rum-Its medicinal characteristics-Its essential oil-A vulgar notion contradicted—Its benefit to those suffering from exposure to cold, &c.—Havelock at the siege of Lucknow—The mutiny of the Bounty-Sailors and rum-A Jack tar's three wishes-Rum and milk-Rum and the poets.

## PUNCH.

"Punch cures the gout, the cholic, and the phthisic."
And it is of all things the very best of physic."

Old Song.

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#### THE TABLES OF STATISTICS

Range generally over a period of thirty years, and are comprised of returns made by order of the House of Commons.

They comprise-

Importations of Brandy, Rum, Geneva—Exportations of do.—Home consumption of do.—The several amounts of duties paid upon each—The variation in duties, and the dates of alteration—Population of the United Kingdom at certain periods shown in relation to the consumption of spirits—Return of the number of distillers in Great Britain and Ireland—Quantity of spirits on which duty was paid—Rate of duty and amount of duty from 1822 to the present time.

Tables showing the specific gravity of spirits from 67 over proof down to water.

Tables showing the relative cost of Cognac Brandy per imperial gallon from 50 francs per hectolitre to 270 francs, at various exchanges, with explanatory notes, &c.

A Directory, giving the names of the houses engaged in the brandy trade at Cognac—A list of the Distillers and Rectifiers in England, Scotland, and Ireland.

A Table showing the excise allowance upon British Spirits in bond—Extracts from current Excise Laws, &c., and a comparative scale of prices.

A useful Table for instructing retailers to reduce small quanties of spirits from over proof to under proof, gin from 17<sup>up</sup>. to the general retail strength, &c., &c.

#### OPINIONS OF THE PRESS.

The Wine Trade Review says, "This book is a complete manual for the counting house, and its study would soon enable the young spirit merchant to understand his business. Mr. Tovey has done good service to class literature by the production of one of the most excellent books upon the subject we ever read."

The Saturday Review says, "Mr. Tovey has clearly spared no pains to render his manual an accurate and trustworthy one."

The Athenœum says, "It is an amusing and edifying book. It contains the history of ardent spirits, and an abundance of statistical, anecdotal and other illustrative matter connected with the subject."

The Bristol Mercury says, "This book ranges in all respects as a companion volume to Mr. Tovev's work on "Wine and Wine Countries," a performance which has received very extensive commendation for the intelligent and comprehensive way in which it deals with the subject to which it is devoted. In that work Mr. Tovey drew extensively on the results of his own observation and experience, and the same is the case with the kindred publication before us. . . . A part of the work to which we may direct attention is that containing an account of the Cognac district. It is illustrated by a map of the vineyards producing the finest Brandies, and the various statistical and other information which is afforded cannot fail to be of value to the trade. The same may be said, also, of the contents of the copious appendix supplementing the body of the volume, which contains numerous tabulary returns of a statistical nature, copyright tables for reducing spirits and showing their relative value, with other matter of permanent value for purposes of reference. An inspection of the volume will show the painstaking care which has been bestowed on its compilation."

The Weekly Dispatch says, "The repute gained by Mr. Tovey for his account of Wine and the Wine Countries will be increased by the present volume on a kindred theme, inasmuch as it is evidently handled con amore, and gives not only a clear and interesting account of all sorts of spirits, but is also plentifully studded with statistics, and contains receipts for mixing and making pleasant drinks. The work appeals to all classes save teetotallers (though even they may learn from it what to avoid) and its readers will, if we mistake not, regard it as both useful and entertaining," &c.

The Sunday Times, after copious extracts, says, "The information contained in these extracts constitutes a small and comparatively an unimportant portion of Mr. Tovey's work, but it is that which most commends itself at the present season. The particulars of the spirit trade, the various processes of distilling and refining, with other similar subjects, we find herein treated of at some length. There is a little antiquarian information as to the origin of the names of various liquors

&c. and many curious circumstances connected with the illicit manufacture of spirits are recorded. Anecdotes are given of the curious precautions taken to defraud the revenue officers, and the exciting scenes to which the chase after offenders gives rise. Much of this portion of the book is taken from various sources already tolerably well known and easy of access, and so far, the work lays itself open to the charge of 'book-making.' Still, the information it contains is pleasantly conveyed, supplies at a glance, and in a ready and accessible form particulars, the search after which in original sources would involve much trouble, and enlivened as it is by anecdotes, will interest the reader's attention far more than its title would lead him to expect. In his Wine and Wine Countries, Mr. Tovey achieved success in an undertaking in which he could count such formidable predecessors as Cyrus Redding and Henderson. In the present work he has to fear no such dangerous rivalry; it is, therefore, more of a desideratum than his former work, and in point of merit is its fit and worthy associate."

The Medical Times and Gazette says, "As the seraphs Abdiel and Raphael, if when off duty they chanced to meet some fallen angel-some spirit who mingled a spice of fun and jocosity with his devilry-might perchance be visited by some recollection that they had once been members of the same family, and might bestow on him a friendly nod and a few words for old acquaintance-sake, mingled with regrets that he had taken to such bad courses, so the Divine hygieia Chemici, and whatever goddesses preside over medicine and chemistry, may cast their eyes over those fallen spirits, British and Foreign, which form the subject of Mr. Tovey's book, and may condescend to remember that alcohol is a child of the chemist's laboratory, that the earliest recipes, cordials and strong waters are to be found in the pharmacopæias of physicians, and that the gin palace, if a pandemonium upon earth, is yet but an exaggerated and over-grown offshoot of the apothecary's shop. Most of the celebrated liqueurs were, and are still, made in the laboratories of religious houses, to which most people resorted for advice in medicine; and most of the popular drams, as gin, anise, and peppermint, were originally prepared as medicines. It is as childish to ignore the occasional use of these substances, as it is to palliate the enormous amount of misery and wretchedness caused by the abuse of them. Mr. Tovey tells us all we need know on their composition and properties; and we commend him for a backhanded stroke which he gives at one of those bits of exaggeration so characteristic of, and damaging to, sanatarian and philanthropic parties, &c. &c."

The Gloucester Journal says, after a dissertation upon the subject, "For the materials of this article we are indebted to a valuable work just published by Mr. Charles Tovey, a gentleman already favourably known to the public for his excellent treatise, Wine and Wine Countries. Mr. Tovey has, we believe, had a large experience in the wine and spirit trade, and he writes, though by no means obtrusively so, with a fulness and confidence of one who is thoroughly familiar with his

subject. He has given us a large amount of very useful matter, occupying nearly 400 pages. Having an intimate acquaintance with general literature, he writes in an agreeable and scholarly manner on a subject which, under ordinary circumstances, would not attract every-day readers. He has, in a careful and pains-taking mainer, traced the history of British and Foreign Spirits, and given a clear and concise account of their manufacture, and an analysis of their various properties. In short, he has conveyed the results of his experience and research in a very pleasant and readable manner. The book, which is well printed and attractively bound, is one that every spirit merchant should keep in his counting-house; and even the student may glean information and amusement from its pages. An appendix contains a mass of statistical and tabular matter, which would be especially valuable to those engaged in the trade to which it has reference."

The Social Science Review says, "Already known as the author of a pleasant and useful book on Wine and Wine Countries, Mr. Tovey has added to his reputation by the publication of this work on the history, manufacture, and properties of British and Foreign Spirits—a work which will be read with interest both by those persons who are connected with the spirit trade, and by those who care for 'creature comforts;' the pages show clearly that Mr. Tovey has studied his subject thoroughly, and that he has had much practical experience in the manufacture of alcoholics."

The Examiner says, "Mr. Tovey's work on British and Foreign Spirits is a practical and really useful and amusing little volume on the manufacture and the trade in gin, whisky, brandy, rum and punch making, with a short chapter upon liqueurs and cordials."

The Bristol Times says, "This is the second, we should rather say, if we include a pamphlet, the third, work on an inspiriting subject, by Mr. Tovey, who-if we are to suppose the topic most congenial in life to be the likeliest to regulate the order of a man's obsequies after death-should have a butt of Malmsey for his family vault. However, we do not desire to see the author of Wine and Wine Countries down amongst the dead men in general and the Duke of Clarence in particular, so long as his fingers are able to hold so lively and interesting a pen. Were we destined to outlive him. we should prefer hearing of his easy descent to some quiet and flowery bed under a green willow, to the genial refrain of sorrowing and surrounding friends, 'He is gone, what a hearty good fellow.' Tovey has certainly the knack of giving information on a practical subject in a very pleasant way. The dictum of the Roman satirist that, 'there is nothing to prevent one, while laughing from telling the truth,' has many modifications, and one of them Mr. Tovey has well illustrated. He can write about that with which he has an every-day working acquaintance in a manner that one in the same line of business with himself may learn from it, and yet so engage the attention of the ordinary reading world with agreeable anecdote and embellishing matter, that they shall peruse the book for its own sake, apart from the precise knowledge it imparts. If Mr. Tovey's volumes were not on the whole rather more calculated for coming on with the desert than the dinner, we should say we know few who have a neater hand to adjust the parsley in a decorative fashion round a substantial dish than our author."

"British and Foreign Spirits may be taken as a companion book to Wine and Wine Countries, and it is written and put together in very much the same style. There is the literary fancy and the practical acquaintance—the exact information and the illustrative story. There is a good deal of odd, quaint erudition, too, introduced, which shows he has given no little time to reading up his subject, &c. &c."

Southend & Co's Circular.—"A work has been recently published entitled British and Foreign Spirits, by Mr. Charles Tovey, which will prove a valuable addition to our trade. It is a companion to a previous work by the same author, entitled Wine and Wine Countries, and contains numerous tables and statistical references besides other information of a useful and necessary nature. The matter is not too dry, but is written in an attractive form, interspersed with anecdotes and reminiscences; so that it will not only be interesting to the general reader, but to those engaged in the branch of trade on which it treats it will be of great importance as a work of general reference."

The Northampton Mercury says, "The volume is a natural sequence to Mr. Tovey's former book on Wine and Wine Countries, and is equally instructive and pleasant. The author has a life-long acquaintance with the various kinds of spirits, and a practical knowledge from his boyhood of the method of their production. While, therefore, his book manifests a good deal of careful reading and research, it speaks with the authority which belongs to actual experience. His book is divided into eight chapters under the following heads :- Distillation, Gin, Hollands Geneva, Whisky, Brandy, Rum, Punch, Liqueurs and Cordials; and these are supplemented by an appendix containing numerous tables and other documents, of value especially to persons interested in the spirit trade. Copious extracts follow . . . . We have given sufficient insight into Mr Tovey's book to show that it contains useful as well as entertaining matter, and that it is an excellent handbook on the subject with which it deals."

The Bristol Mirror says, "Mr. Tovey, in issuing this work, does not come before the public as a novice, having already acquired a reputation as the author of two clever books on kindred subjects. The present volume is the result of great experience and observation, and there are evident traces in many chapters that the writer speaks with an authority which an experimental knowledge of his subject justifies. . . . Those who enjoy a glass of toddy or punch, or even the class of persons who indulge in 'summut short,' have very little idea of the extent of labour and the many processes required before the

distilled material produces spirits in a fit state for the market. Mr. Tovey, who was acquainted with the working of a distillery at an early period of his life, details with remarkable clearness the process of distillation and the various modes of producing spirituous liquors.

. . . It must not be supposed that Mr. Tovey's book is only suited to the general reader. There is an appendix, containing a collection of statistical information, tables, lists, &c., which will be found valuable to the trade, and render British and Foreign Spirits a handy-book for persons connected with the spirit business. We should also state that Mr. Tovey has compiled a map of the vineyards producing the finest brandies in the vicinity of Cognac. Each district is coloured, and there are references which make the map very clear. Speaking of the book generally, we must congratulate Mr. Tovey on achieving a decided success. He has selected a subject with which he is familiar, and consequently has written with an ability and clearness which will command readers, &c., &c."

Social Science Review.—"To make the book one of authority and reference for business men, he has collected information and statistics from every available source, and has visited a very large number of foreign and British distilleries. But although he has compiled tables of the prices and strengths of spirits, with the localities of distilleries, and has thus made his work a handy-book for the spirit-merchant, he has not forgotten the general reader. The great bulk of the treatise consists of a clearly pleasant written description of the origin of the several alcoholics and of their manufacture and use, &c., &c."

Berrow's Worcester Journal says, "Encouraged by the success of a former work, Wine and Wine Countries, the author gives to the world the useful book under notice; and we confess it is the best work of its class we have ever met with. It treats of spirits of all kinds, giving a mass of information, useful to consumers as well as dealers, and interesting to general readers. The author has gathered information from many sources, and has added thereto grains from his own garner of experience, &c., &c."

The Gloucester Mercury says, "This is a companion volume to the author's well known Wine and Wine Countries, of which it is in every way worthy. He brought to his present work the same experience, the same literary ability, and the same conscientious love of his labour so conspicuous in his other works. These excellent qualifications being so nearly co-ordinate in Mr. Tovey, he was well fitted to give us what we find here—a sound, a useful and an interesting history of native and foreign spirits, together with a practical analysis of their properties; and we are scarcely prepared to say whether we admire his utilitarianism more than his literary smartness since both are so much on a par. With the good taste of a true man of letters, he in no way advertises his own commercial connexion with his subject, though writing in the plenitude of an experience as a merchant, dating, we believe, from a very early age, that renders him a more than ordinarily competent authority in the matters of which he

treats; for in these book-making days the fundamental rule, that an author should thoroughly understand his subject in all its branches, does not seem very generally to obtain."

The Weekly Record (a temperance or total abstinence journal) says, "Our readers will no doubt recollect that some few months since we reviewed in the pages of the Weekly Record an anonymous pamphlet entitled Alcohol versus Teetotalism. The history now before us is by the same author as the anonymous pamphlet; but in this case he has not only put his name to the titlepage, but he has also had the courtesy to send us a copy for review, at the same time intimating to us that we may lay on as heavily as we please, his back being sufficiently broad to bear it. But really the history of Foreign and British Spirits is a very charming book. A very dry subject is made sufficiently interesting to enable the reader to go right through with it. There are a variety of illustrative anecdotes. all of them well told; also many interesting extracts from all sorts of authors, poets and divines, politicians and novelists; so that the book is altogether an amusing and instructive one. We have no fault to find with Mr. Tovey for writing a history of British and Foreign Spirits, although we may fairly question many of his facts. Mr. Tovey has written really a very readable book on a very unreadable subject, and containing a great amount of useful information. We hope he may hereafter be induced to try his ''prentice hand' upon some subject of a still more elevating character, &c., &c."





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